

Saving Power Costs in the Packing Plant

Vol. 77

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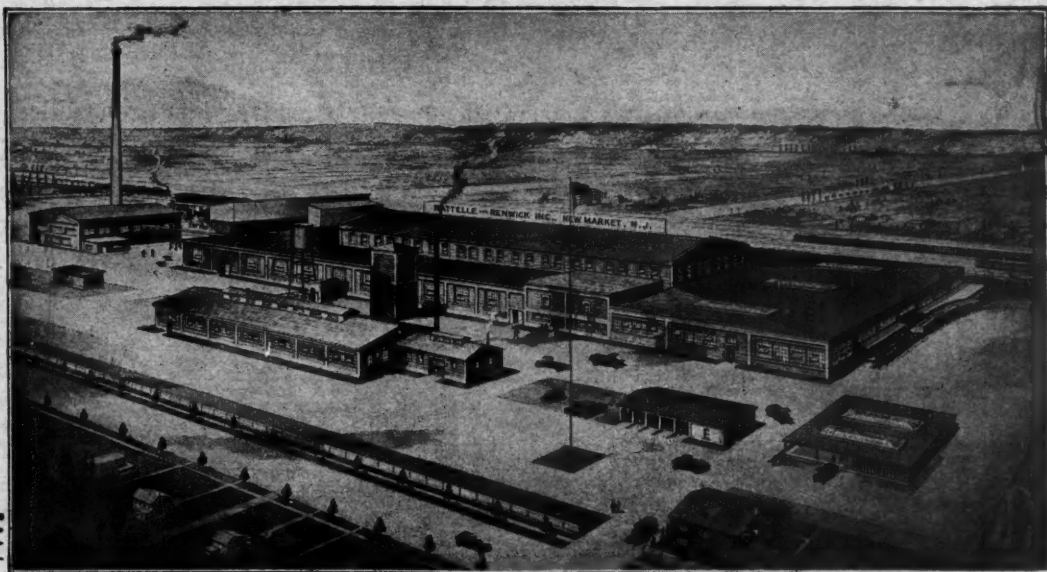
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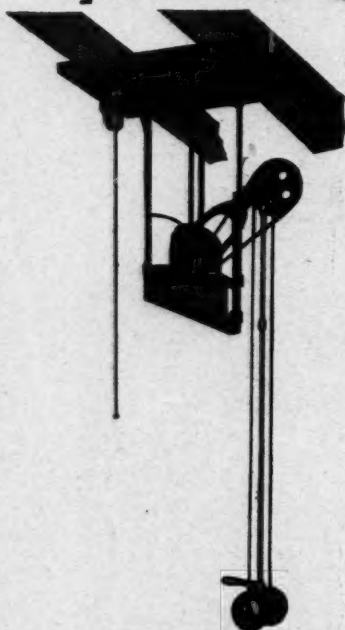
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Sausage Making Pointers — Some Things to Remember on p. 26

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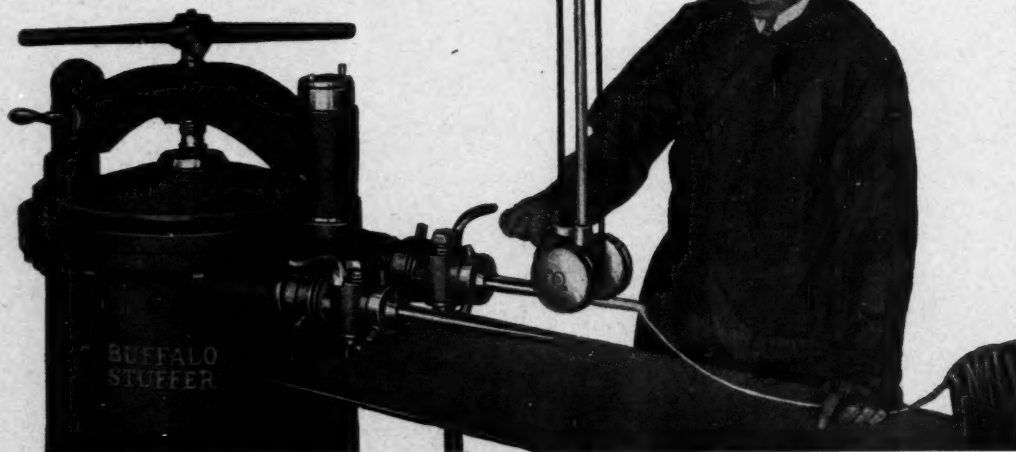
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No. 17

Reducing Packing Plant Power Costs

Why Packing Building Modern Plant Put in Bleeder Type Turbines and Equipment to Consume Powdered Fuel

In no department of a meat packing plant will modern equipment, properly operated, pay higher dividends than in the power department.

And even when the equipment is not the most efficient, proper supervision that insists on boilers, engines and other equipment being operated in the most efficient manner, and sees to it that bad practices and conditions are corrected, will do wonders in reducing power costs.

Proper supervision does not mean giving authority to someone else, and then forgetting about the matter.

It means the executive must not only know what results are possible in the power plant. He must also know how to get these results. And he must have the energy to keep on the job until the conditions sought are obtained.

Then the task is only half finished. He must stay on the job and see to it that there is no backsliding, and that the advantages gained are maintained.

Why Are Power Costs High?

If power costs in meat packing plants are higher than they should be it is due, in large measure, to the fact that plant executives do not give as much attention to this department and do not know as much about it as they should.

As a matter of fact, combustion of coal and generation of steam are just as much packinghouse operations as are the killing of hogs and the smoking of hams and bacon.

And there is no good reason why the packinghouse executive should not know as much about the one as the other.

Nor is the subject a complicated one that cannot be mastered by the same amount of study that is usually given to any packinghouse problem that needs mastering.

The same degree of intelligence that will enable one to learn the principles of an automobile engine, and the same

amount of application that may be given to learn to drive a golf ball 200 yards, will give anyone a working knowledge of coal combustion and steam generation sufficient to supervise intelligently the boiler and the engine rooms.

In this article a packinghouse executive tells of the power department of his plant and the considerations that caused him to make his power department one of the most modern and efficient in the meat packing industry.

He also gives much good information of value to others who may be contemplating rebuilding their boiler and engine rooms and who are seeking equipment and operating methods to reduce coal costs.

This is another of a series of articles that have appeared from time to time in THE NATIONAL PROVISIONER on the subject of fuel economy in the meat packing plant.

Modernizing the Power Plant

By Joseph P. Murphy, Blayney-Murphy Co., Denver, Colo.

Steam is a very fascinating subject, but

Efficient Equipment Costs Nothing

It is not economical for the meat packing plant to purchase power because more heat units are used in process work than to operate equipment.

Through the use of a bleeder type turbine the production of power can be made a by-product of heat, and the saving in the cost of producing power is anywhere from 30 to 35 per cent.

This saving is sufficient to pay 6 per cent interest on a pretty stiff investment and leave a profit great enough to pay for this machine.

This is the saving one meat packer has been able to make by modernizing his power plant.

It is the saving many packers can make by discarding their inefficient equipment and methods and installing modern up-to-date machines and practices.

when you start to analyze its properties of power and heat and their relation to each other, it becomes complicated, confusing and much misunderstood by the average layman.

While steam in a meat packing plant is used in a variety of ways, we can classify it into these two general classes—power and heat.

Power is the steam used for generating electricity, driving compressors, pumps, etc.

Heat is steam used at varying pressures for manufacturing processes, as well as that called heating steam, or practically no pressure steam, used for office and plant heating, water heating, etc.

Power, being of first necessity in use, is usually considered first in a power plant decision.

Central Station Power Not Profitable.

In late years we have grown away from the use of group belt drives and have seen the economy of direct connected electrical power all through the plant.

This has lead to the practice, which I think is growing rapidly, of endeavoring to buy all electric power from a central power station. Under some conditions this is excellent practice, but I believe it is not good economy in the majority of small meat packing plants.

When we were confronted with this problem in the construction of our new plant my immediate, offhand decision, based on practices I had seen elsewhere, was to purchase all of our electrical power. But local conditions made it impossible to obtain a rate that we thought was comparative and economical, so we rather reluctantly turned to the consideration of generating our own power.

Heat More Important Than Power.

The purchase of power, of course, affects some initial saving of investment. The urge of this saving frequently decides the power question immediately, and often leads to very extravagant operating conditions, because the proper relationship

between power and heat is sometimes completely overlooked.

The production of heat is as important, if not more so, than the generation of power. A study will show that over 50 per cent of the steam under pressure is used for processing and heating. If the heat units in the steam are considered, only about 25 per cent are used in the production of power.

Steam pressures are sometimes thought to have a direct bearing on steam costs, but the fact is that steam at 172 lbs. pressure contains only 4 per cent more heat units than the same quantity of steam at atmospheric pressure.

In other words, it requires only 4 per cent more coal to make steam at 172 lbs. gauge pressure than it does to generate steam at atmospheric, or zero, gauge pressure, and the advantages of high pressure and superheated steam are readily seen.

Superheating is the concentration of heat otherwise lost in the production of steam, and its distribution to points of beneficial application. In other words, if 100 degrees of heat are added to steam before it leaves the boilers, and the steam carries that heat to, say, water storage tanks, rendering tanks, etc., it is saving what would otherwise be a waste.

Steam Labor Costs Large.

Labor is a very large item in the cost of steam, and the elimination of power by purchase does not eliminate labor to any degree. Coal handlers, firemen and engineers are still necessary, so all this argues in favor of a rather high-pressure boiler plant.

In most plants it seems to be the general practice to produce steam at around 165 to 200 pound pressure. Outside of the engine room, the highest steam pressure needed in the packing house is in the rendering department, and there, only 60 lbs. is required.

Pressure requirements then reduce rapidly in other departments until finally, as in the case of water heating, plant and office heating, etc., only a comparatively nominal pressure is required.

The meat packing industry, therefore, is

probably one of the largest users of low pressure steam and has probably one of the poorest load factors among the industries.

Maximum demands are frequent and extreme compared to averages, and there are long periods, such as holidays and nights, when the reserve is the case, and operations in these periods are extravagant, though necessary. It will be seen, therefore, that a rather large sized boiler plant and a large sized payroll are necessary, even if all electrical power is purchased.

Much Steam Used for Heating.

About 70 to 80 per cent of the steam passing through the ordinary reciprocating engine will enter the heating system with just as good heating results as the same amount of steam direct from the boilers, and except for contamination by oil, can be used in the same way.

As already explained, the magnitude of heat to be provided is so much greater than power requirements that some way should be found to generate electricity purely as a by-product of heat, instead of it being a separate product, as in the case of purchased power.

The problem then, is to generate this power at the cheapest cost, at the same time providing the plant with the proper pressure and quantity of heat (or steam) for plant operations.

We believe the answer to this is the use of bleeder type turbo generator. While our bleeder turbine was the first one to be used in this manner in the meat packing industry, we feel that it has thoroughly justified its place.

Turbine Economizes on Steam.

The old method was to take steam direct from the boiler to the plant, and then, by the use of various pressure reducing valves, to reduce the pressure to fit requirements.

This turbine acts as a master reducing valve between the boiler and the plant. By its ingenious construction and dual exhausts, which can be at comparatively high and low pressures, for example at 60 and 3 pounds, it takes the steam from the boilers at boiler pressure, and while utilizing the power wasted in the ordinary reduction valve, supplies the plant with

any amount of steam at a given pressure, say 60 lbs. It uses the power saved in pressure reduction to produce a large proportion of the generator capacity at practically no cost.

As steam requirements of the plant are very intermittent, the steam not bled off for process work at 60 pounds, goes through the turbine to produce the balance of the generator capacity, and is then exhausted with comparatively little heat lost at about three pounds pressure, and is still available for low pressure heating, thus making the power a by-product of heat.

Electricity Generated at Small Cost.

The loss of heat units in the steam bled off at 60 pounds pressure is no greater in the turbine than it is in the pressure reducing valve. The cost of electricity produced by the bleeder turbine in this manner is, roughly, 30 to 35 per cent less than it would be through a reciprocating engine of the same capacity, while all steam leaving the turbine is as clean and free of oil as steam direct from the boilers.

Electricity produced under this method is cheaper in cost per k. w., even with every possible overhead added, than purchased power, unless an unusual and extremely favorable rate is obtainable.

Now we come to the question of steam generation and the choice of method.

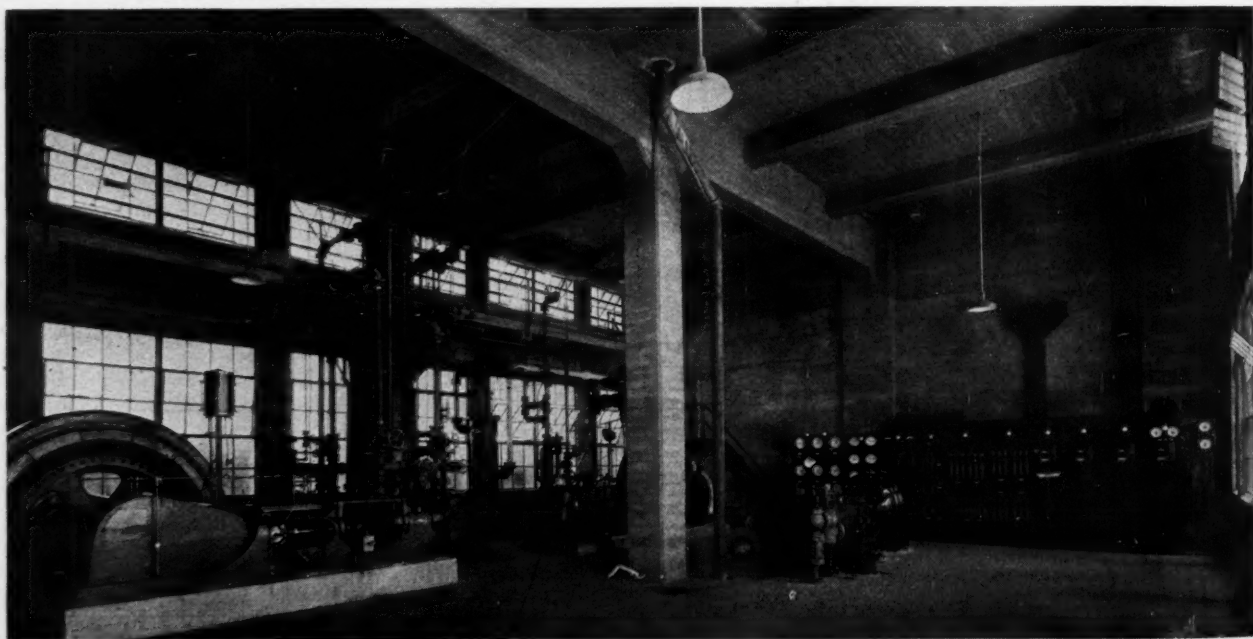
Horizontal boilers are a thing of the past, as they do not afford the flexibility to meet peak operating conditions. And in plants of even moderate size the efficiency of hand-fired boilers is so low that they seldom justify the installation. Our choice of boilers is thus limited to a choice of water tube boilers and the stoker or powdered fuel firing.

Stokers are very efficient but are not as flexible as powdered fuel units. This flexibility is very important, as packinghouse loads vary greatly from the peaks of the day to the extreme low of night shifts and holidays.

Powdered Fuel Advantages.

The flexibility of the powdered fuel furnace is such that it is possible to shut down a boiler entirely for short periods, and when again required it can be put back

(Continued on page 44.)



ENGINE ROOM OF THE BLAYNEY-MURPHY PLANT, A MODEL OF NEATNESS AND EFFICIENCY.

The bleeder type turbine is shown at the right. Note its compactness and the small amount of space it occupies. Through the use of this prime mover the production of power has been made a by-product of heat and electricity costs reduced 30 to 35 per cent. This is the only machine of its kind in use in the meat packing industry.

At the left are the refrigerating machines and at the rear the switchboard. The balcony leads from the engine room to the boiler room. Equipment for burning pulverized fuel is installed in this latter department.

Factors in the Export Situation

European Business Conditions and Their Possible Future Effects on the American Foodstuff Industries

The prosperity of the meat packing industry, and to a lesser extent, of the meat producers of the United States, is dependent in large measure on the extent to which Europe purchases our meats and meat products.

The results of a small export business in meats have been very apparent in this country during the past year. With Europe purchasing less, the surplus which was exported formerly has gone into storage, and prices have reacted accordingly.

There is much speculation in the meat packing industry as to what the next twelve months promises in the way of an increased export trade. The answer to the question is of interest to every meat packer, whether or not he exports any of his production, for knowing it he will be in a better position to plan his future business policies.

In this article are outlined European business conditions, particularly as they affect the foodstuffs industries of this country. It was prepared for THE NATIONAL PROVISIONER by the foremost authority on the subject—Dr. Julius Klein, Director of the U. S. Bureau of Foreign and Domestic Commerce—after personal observation and study in Europe.

In it will be found much information which far-seeing packers can use to advantage in their plans for the coming twelve months.

Export Trade Prospects

By Julius Klein, Director U. S. Bureau of Foreign and Domestic Commerce.

The recovery of agricultural production in Europe is now having a very marked effect on European imports of foodstuffs, particularly in pork products.

During the war period European production naturally let down to a low level, amounting to only about seventy per cent as much as before the war.

In addition, the large supply of grain from Russia had practically ceased, and consequently Europe looked to the Western hemisphere for a large supply of its foodstuffs. This resulted in an enormous export of grain and meat products in the three or four years following the war.

European agriculture and industry have now recovered their prewar status. The recovery of industry, of course, has made an improvement in the standard of living and in part offsets the increased food production.

Competition Has Reached Its Peak.

Increase in pork production has naturally resulted in a considerable decline in American exports, particularly in hams and bacon.

However, it seems as though the northern European producers have reached their full competitive strength. The Balkan

countries and Russia may possibly give further competition, but this remains to be seen.

While the industrial troubles of the United Kingdom, which had a great deal of bearing on the consumption of American meats during 1925 and 1926, and con-



DR. JULIUS KLEIN
Director, U. S. Bureau of Foreign and Domestic Commerce

sequently caused a decline of our exports of pork products to that country, have improved, the increased Continental production of bacon, coupled with the British order prohibiting the use of borax offsets this advantage to some extent.

Lard still retains a strong position.

Pork Packing Prospects for the New Year

Will Packers Make Same Old Mistake in Buying Hogs?

By E. G. James

Irrespective of satisfactory results that may be shown by a very few packers here and there, the fact remains that this year is expected to go down in history as an exceptionally bad one for the industry as a whole.

This is generally admitted as being due to the fact that packers were unduly optimistic the early part of the last so-called packing season commencing November, 1926, as to the price they expected to obtain for provisions during 1927. This was shown by the prices they paid for hogs, which were later proven to be on a much higher basis than they were able to market the finished products at and has resulted in terrific losses being registered.

As a good percentage of the meats and lard produced from the hogs killed during the months of November to April is not required to supply the demands of the trade, and accordingly has to be put away

In Germany competition from oleomargarine is being felt, and in addition there is a very much larger supply of hogs. But the stocks of lard on hand are under average, which should indicate increasing purchases for the balance of the year.

The restrictions that have been imposed on the importation of certain lards in various countries of Europe will undoubtedly give an advantage to American lard, both from a quantity and price standpoint.

The estimates of the European feed and grain crop situation do not measure up to that of last year, due to the inclement weather. This fact would of necessity cause more feedstuffs to be imported, and consequently put the European producers at a disadvantage in pork production.

Europe is still taking remarkably large supplies of wheat and flour. The imports of the present year will exceed any previous record. This is in part due to the improved standard of living and a greater demand for white bread. We are now, of course, subjected to severe competition for this trade from other countries which produce grains, such as Canada and Argentina, although up to the present time Russia has shown very little recovery of her previous grain export trade.

Future of Our European Trade.

Our future trade with Europe, however, is very much dependent on the degree of recovery of industry and purchasing power, and there are some very significant facts to be noted in regard to the present status of European industrial and economic conditions.

European business on the whole has for some time been showing convincing evidence of recovery. Not the least important improvement has been the gradual disappearance of the mental hazard—the shaking off of a "calamity complex" and the gradual strengthening of business morale.

(Continued on page 31.)

in cure or freezer and thereby adds to the original cost of same, it is difficult to understand the anxiety for a large kill which is so prevalent during this period and which in order to obtain the trade has paid prices for the livestock out of all proportion to cost of production or killing value.

If the hogs would have shown even a paper profit, it might be accepted as a weak explanation of operations of this nature. But more often than not based on provision prices at the time of the kill and cut, and particularly so last year, the hogs have shown a cutting loss, so that profitable results could only be secured by the market advancing sufficiently to overcome the cutting losses and the expenses of carrying the product, such as storage, interest, insurance, etc.

Producer Has Made Money.

While hogs this year have been unprofit-

able to the packers, to the producers they have been on the average very profitable.

Last November and December, when packers were buying hogs at prices which required phenomenally good prices for provisions during the following year to enable them to show even a small margin of profit, farmers were able to make a profit of 40 cents and upwards a bushel on their corn by feeding it to their hogs, due to the high hog market.

For example, on November 1st, December corn closed at 72½ cents per bushel, while the average price of hogs was \$12.60. On November 30th corn was 70½ cents per bushel and hogs \$12.00. On December 31st corn was 68¾ cents per bushel and hogs \$11.70.

The reason that is generally given to explain this situation is that packers have so much permanent overhead expense that they must operate up to near capacity in order to overcome the expense. However, **when every hog is killed shows an actual loss of more than the overhead expense, it means that every extra hog killed adds to the loss instead of reducing it.**

Losses That Are Profitable.

Would it not be productive of better results if every packer reduced his kill to a minimum equal to the immediate requirements of his trade when the hogs show a loss, even if this would mean the absorption of further losses from overhead expense? Losses taken this way would not be as difficult to overcome, as losses sustained by speculative buying of hogs at higher prices than there is reasonable chance of obtaining for the finished product.

Twenty years and more ago a packer had much better than an even chance of finishing the year with satisfactory results, even if his winter pack of hogs showed cutting losses. This was due to the method of marketing hogs at that time and the limited competition with which he had to contend in the sale of the product.

It was customary in those days for a big percentage of the year's kill to be handled in the months from November to February inclusive and May and June. In the other months the receipts could generally be depended upon to be very light so that it was not difficult to market the put-down of the packing months at prices which showed a substantial margin over cost.

Packers Fail to Note Changes.

Of late years the farmers have changed their methods of marketing their hogs so that receipts are now more evenly distrib-

uted throughout the year, and instead of having a defined packing season of six months each year, we have a packing season of from ten to twelve months a year.

This, of course, has reduced the chances of overcoming in the later months the cutting losses sustained during the winter months. But judging from the fact that packers apparently still continue to consider it advisable to kill as heavy as possible during the winter months, and much more than the immediate demands of their trade call for, they apparently have not changed their methods to meet the changed methods of hog marketing.

Fair profits are the ultimate aim of all business, and as these have been lacking in the packing industry for some time, it would appear that the starting of the coming new packing year would be a good time to take stock and revise old methods to bring about an improvement.

In other industries it is not customary to buy raw material at a higher price than the finished product can be merchandised for, but of late this is one of the customs of the packing industry.

What the Figures Show.

It is an economic law that the marketing of a surplus establishes the market of the whole, and that this applies to provisions has been proven this year. The heavy pack and the reduced foreign outlet created a surplus of provisions to be marketed in the United States, which has been

one of the contributing factors to the losses sustained.

Exports of pork meats for the nine months ending September 1st were one hundred twenty-six million pounds less than the corresponding period one year ago. Exports of lard were thirty-nine million pounds less. If we figure in the same proportion for twelve months, it will mean exports of 168,000,000 pounds less of meats and 52,000,000 pounds less of lard, a total of 220,000,000 pounds.

What are the prospects for next year? To form an opinion about this it is necessary to know the cause for the reduced exports this year and find out whether the same condition is likely to prevail next year. We believe it is generally admitted that the reason for these decreased exports was the increased hog production in Europe.

One of the important hog producing countries in Europe is Denmark and figures have just been published there by the Government giving the hog census as of July 15th, which is as follows: 1925, 2,517,000; 1926, 3,122,000; 1927, 3,728,000. Figures from the other European countries are not as yet available, but unofficial reports from them indicate that production is still increasing. Unless unforeseen new conditions arise, it is only reasonable to expect that exports of meats will be no larger the coming year than they have been this year, and probably not as large.

How About the Hog Crop?

The next thing, then, to be considered is how will the number of hogs marketed in the United States the coming year compare with the number marketed the past year?

Definite government figures giving the hog census in the United States will not be published until early in 1928, but unofficial reports coming from the different hog producing states indicate more hogs to be marketed next year than this year.

On account of the terrific losses they sustained this year, we anticipate that green meat buyers this winter will be very conservative so that unless prices are down on a reasonable basis, most of the load will probably have to be carried by the packers who kill the hogs.

It is difficult to anticipate what prices will be paid for hogs this coming winter, as their value to the packers has not seemed to govern the prices they have paid in the past. Let us hope that it will be the coming year.

The prevailing shortage of beef, which is particularly acute on the common quality used for sausage material, is expected to continue for the next year. This condition should work to the benefit of the provision trade, if publicity and advertising is renewed and developed on a broader scale.

It would appear that the time is now opportune for the commencement of a campaign for further increased consumption of hog meats, so that the market will not have a surplus to contend with during 1928. The results obtained by the small experiment made this year proved that consumption can be increased if the right kind of an effort is put forth.

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Oscar H. Cillis, Sec. and Treas.

Paul I. Aldrich, Editor and Manager

GENERAL OFFICES.

Old Colony Bldg., 407 So. Dearborn St.
CHICAGO, ILL.

Telephone Wabash 0742, 0743, 3751.
Cable Address "Sampan," Chicago.

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An Outlet for Our Surplus?

Does the meat packing industry need
research to expand present markets, de-
velop new ones, find additional markets
and discover new uses for meats and meat
products?

The situation that has existed the past
year as a result of a restricted export
demand and other market conditions sug-
gests that such a move might not be
unprofitable.

Indications are that Europe will take no
more American meats next year than she
did this. And with prospects that export
demand may continue to decline from year
to year, due to an expanding European
agriculture, it would seem that it might

be the part of wisdom on the part of the
meat industry to make a concerted effort
to find markets for the surpluses that are
very sure to result.

If Europe takes less of our meat it is
not unreasonable to suppose that markets
might be found in other parts of the globe,
if an effort was made to this end. If these
other countries do not eat hams and
bacon, perhaps the product of the hog
can be prepared in other forms more to
their liking.

And then there are markets in this
country which are at best but partially
developed. Education and advertising
properly done to acquaint the public with
the food value and economy of meat as a
regular item in the diet no doubt would
be beneficial. A small increased consump-
tion of meat in each family would go a
long ways toward keeping stocks in
storage low.

A notorious example of overlooked
markets is that of the baking industry for
oleo oil. For many purposes oleo oil for
shortening serves the needs quite as well
as do some other products. In some re-
spects it is much better than some other
shortenings, yet the consumption of it in
the baking industry is very limited. No
doubt a broad demand for it could be
built up if it were pushed consistently.

It is difficult to believe that there is not
a need somewhere, at some time, in some
form or other, for all of the surplus meats
and meat products produced in this coun-
try. Research and investigation have
solved many problems more difficult than
the one facing the meat industry. It
would seem that it might be worth while
to try them in this case.

Improving Retail Service

Customers of retail meat stores are de-
manding more and better service today
than ever before.

The fact that many, of their demands
along this line are unreasonable does not
alter the fact that the retailer who cannot,
or will not, meet the desires of the public
in this respect, can never get and hold the
volume of business of some of his com-
petitors who are striving harder and with
better success to please their trade.

Very often, when a customer quits over
some real or fancied grievance, the retailer
never knows what caused him to lose her
trade. He sometimes knows that she no
longer does business with him, but in all
too many cases he makes no effort to learn
the reason for her change of patronage.

Every time a customer quits a retailer
and takes her business elsewhere there is
the opportunity for the merchant to im-
prove his service and to strengthen his

hold on his other customers, if he will but
take the time and make the effort to do so.
Thus he can turn a temporary loss into a
permanent gain.

There should be a record of every cus-
tomer who regularly visits the store.
Some check should be kept whereby it will
be known promptly when a former cus-
tomer no longer buys.

When a customer quits, the retailer
should take steps at once to learn the
reason. Most housewives are willing to
give their views if approached properly,
particularly if they are convinced that the
merchant is sincere in his efforts to get
information to improve his service.

Having gained the information, the re-
tailer can correct the condition that caused
him to lose the customer. In doing this
he will prevent the loss of other custom-
ers through the same cause.

It is important and necessary to get
customers to try a store's meats and
service, but it is more important, once a
customer has been gained, that good will
and patronage be retained.

Customers are the final judge. They
will stay with a store only as long as they
are satisfied in their dealings with it.
Keeping a record of customers, finding out
the reasons why when customers quit, and
using the information to give better service
to remaining customers is one constructive
method of building business.

Forced to Study

In commenting on the poor export
business which has prevailed this year, one
man prominent in the packing industry
ventured the remark that the situation
eventually may be of considerable benefit
to the meat industry as a whole.

He based his prediction on this fact:
If the foreign markets take less supplies,
more will have to be disposed of at home.
And in order to sell this extra volume of
meats and meat products, better and more
intensive merchandising methods will have
to be resorted to.

In the past the meat packing industry
has concentrated most of its time, thought
and study on production. It has been so
busy in this direction that it has not had
the time to secure the greatest efficiency
in its merchandising efforts.

Now that production problems have
been solved to a large extent, it would
seem that less thought might now be given
to production and more to publicity, edu-
cation and merchandising.

If a slow export situation will help to
cause more efforts to be expended on
better methods for disposing of the prod-
ucts of the meat packing plants, it may
not be without its compensations, after all.

PRACTICAL POINTS FOR THE TRADE

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Sausage Making Pointers

A packer and sausage manufacturer in a Western state is having trouble in his sausage operations in certain particulars, and is unable to analyze his difficulties. He says:

Editor The National Provisioner:

At what temperature should we hold unground pork trimmings and chopped beef during the process of overnight curing?

After regrinding, mixing and stuffing on the following morning, should we hold the near finished product for another day before smoking and cooking, and at what temperature?

Would it be better to smoke this product the same day as stuffing without again chilling it?

What should the temperature of the smokehouse be?

At what temperatures should we cook various kinds of sausage, more especially weiners, frankfurts and bologna?

After cooking, what steps should be taken in the handling of the product before making ready for shipment?

We are now storing our product in a cooler having two doorways, in which each morning we have employed from 2 to 6 people wrapping fresh pork cuts, also slicing and packing bacon and dried beef. This room is held at from 50 to 52 degs. F.

Our sausages are always of fine flavor, but we cannot maintain uniformity of color, and the product after 48 hours, or sometimes even less, becomes soft and mildewed.

Please tell us all you can to help remedy this condition.

Sausage Trimmings.—Unground pork trimmings and chopped beef, during the process of curing overnight, should be held at a temperature of 36 to 40 degs.

After regrinding, mixing and stuffing the next morning, the product should be held in the cooler over night at a temperature of 36 to 40 degs. This extends the time of cure and tends to develop a better color in the smokehouse. It also gives the meat an opportunity to knit and bind and become more compact.

It is not advisable to smoke the product the same day as stuffing without again chilling it. The meat should remain in cooler over night before smoking.

Smoking and Cooking.—The product should be hung in smokehouse at a temperature of 115 to 120 degs. for about 30 minutes, or until casings are thoroughly dry. Then gradually raise the temperature of the smokehouse to 160 to 170 degs. for about one and one-half hours, or until the proper color is obtained.

After smoking, weiners should be cooked for about 5 minutes, and frankfurts for about 7 minutes, at a temperature of 165 to 170 degs. Bologna should be cooked for two and one-half to three hours, according to the size of casings, at 160 degs. F.

Cooling.—When cooked the product should be showered with ice-cold water thoroughly. An overhead arrangement can be made whereby the water passes through brine coils and is kept almost ice cold for this purpose; otherwise, ice water should be used.

After showering with cold water the product is allowed to remain in natural temperature until partially chilled, when it is delivered to storage cooler at a tempera-

ture of 40 to 45 degs. for further chilling before packing.

It is noted that the inquirer's sausage is stored in a cooler where various other operations are being carried on, such as wrapping fresh pork cuts and slicing and packing bacon and dried beef. This is rather an objectionable feature, as the doors of the cooler are apt to be opened and closed more frequently, due to the several operations, which causes fluctuating temperatures. This no doubt is responsible for the inquirer's trouble to a great extent.

The other operations should be carried on in a separate department, in order to secure the best results in the sausage business. A sausage storage cooler should always be kept at an even, dry temperature.

Handling Beef Gall

A subscriber in the West requests information concerning gall. He says:

Editor The National Provisioner:

Is there anyone saving beef gall?

If so, how is it being processed, and what is the market for it? I am anxious to know what is being done with it and will appreciate your reply.

Very few packers find it profitable to save beef gall. Certainly it would not pay to go to the trouble and expense of handling it unless the quantity was large.

Beef gall is processed by concentrating it in an evaporator. When it is evaporated down to read high on the Baume scale it keeps very well.

The uses for beef gall in industry are limited. It is combined with soap and used for cleaning high grade silks and as a mordant, or color fixing agent, in dyeing. There are also some few uses for it in the pharmaceutical trade.

Unless the inquirer has a large quantity of this product he probably would find the expense of processing and selling it more than he would receive for it when sold.

Buying and Testing Sausage Casings

Do you know how to buy casings?

How many pounds of sausage meat do you lose a week through defective casings?

And when they arrive, do you know how to test them?

Full directions and practical hints on buying and testing sheep, hog and beef casings may be obtained by filling out and sending in the following coupon:

The National Provisioner,
Old Colony Bldg., Chicago, Ill.
Please send me reprint on "Buying and Testing Sausage Casings." I am a subscriber to THE NATIONAL PROVISIONER.

Name

Street

City

Enclosed find 2-cent stamp.

Freezing Bacon Bellies

A packer in the Middle West wants to freeze his bacon bellies to hold them till needed.

He says:

Editor The National Provisioner:

We will appreciate information concerning the freezing of fresh bellies for dry cure bacon.

The freezing of bellies, as well as all other green products, is a very important feature in the packing business. Particular attention must be paid to the product from the hog chill rooms until it is delivered to the freezer. And the product must be handled promptly, as delays on fresh meats are dangerous, and proper temperatures must be maintained throughout.

The product must be carefully packed. Bellies, which are not put up in packages, should be put in the freezer on racks or coils. They should be placed meat to meat, one belly skin side down, and the other skin side up.

Racks should be installed in the freezer allowing 4 inches of free air space around all walls and columns, so as to prevent piling of the product directly against the walls or columns, and thus permit free air circulation.

When the bellies are thoroughly frozen, then take to a room of 15 degs. temperature and hold at an even temperature.

Some packers use wax paper to wrap the bellies before delivering to freezer. This method has a tendency to prevent discoloration to some extent, and the product is handled in a more sanitary manner. It also prevents any possibility of the product's becoming stained with dirt or other foreign matter.

The maintenance of even temperatures is very important, as bellies as well as other green products are easily exposed to freezer burns in fluctuating temperatures.

Expansion coils must be kept free from frost, and scraping of the coils should be done before the frost forms into ice. In this case it was sometimes necessary in the past to chop the ice from the coils, and this was somewhat dangerous, as a leaky joint caused from chopping would be rather costly.

Now, however, there is a practical hand machine, electrically-operated, which removes the frost with little labor cost and no danger.

Freezer door must be kept closed, and a door tender employed if the doors are opened and closed frequently during the day. The doors should be kept in good repair, so they will open and close easily.

Zero temperatures are recommended in this particular case in freezing bellies from the beginning, and after the product is thoroughly frozen 15 degs. temperature will serve the purpose. In no case should the temperature be allowed to run above 15 degs.

Do you use this page to get your questions answered?

Lard Refining Agents

In bleaching lard various agents are used, fuller's earth being the most common. In some foreign countries use is made of acid-treated carbons or earths which depend entirely upon a catalytic action for their bleaching effect.

A foreign subscriber asks for information concerning the use of activated carbon in lard refining, as referred to in previous issues of THE NATIONAL PROVISIONER. He says:

Editor The National Provisioner:

Could you give us full information on the method of using activated carbon in lard refining? Your article in THE NATIONAL PROVISIONER of May 7 describes the subject, but does not give the actual method.

Pure lard may be treated with the bleach referred to (in the article of May 7) at any temperature at which it will stay liquid, because it has the same decolorizing effect when cold as it does when hot. Thus it radically differs from fuller's earth or acid-treated carbons or earths, which depend entirely upon a catalytic action for their bleaching effect, which occurs only at higher temperatures.

This bleaching agent, on the other hand, is said to possess great absorptive powers, and to leave the product chemically unchanged after treating, so that there is no oxidation as there is in the case of other bleaching agents.

However, it is stated by experts familiar with this process that lard refiners will generally find it desirable to dry their lard in their regular bleaching kettle, then add this agent and pass it through a filter press, and circulate it back into the bleaching tank until it is perfectly clear, and then pass it into storage.

Any standard clay kettle such as is used for fuller's earth, and any good recessed plate or plate-and-frame filter press, with a steam or rotary pump, will do for this purpose, no unusual equipment being necessary.

This bleaching agent is said to have a particularly strong effect in removing the red color which occurs in sweet pickle or dry salt fats, and it is claimed that it completely absorbs traces of curing ingredients, and odors and flavor of such fats.

CASINGS IMPORT REGULATION.

After December 1 sausage casings cannot be imported from foreign countries unless accompanied by health certificate from an official of the country of origin equal in standing to United States authorities.

Instructions to government meat inspectors by the U. S. Bureau of Animal Industry explain that "a certificate in the English language and exact form prescribed in the above order, duly executed, shall accompany each consignment of animal casings offered for importation into the United States on and after December 1, 1927." The instructions continue:

The order requires that the certificate shall bear the signature of the national government official having jurisdiction over the health of animals in the country in which the casings originate. The national government official referred to in the order shall be construed to mean the official whose jurisdiction with respect to the health of animals in the foreign coun-

try is comparable to the jurisdiction of the Secretary of the United States Department of Agriculture in the United States.

It should be understood that the intention of the order is to place responsibility for issuance of the certificate upon the foreign government through its appropriate high official. The affixing of the high official's signature on the certificate may be accomplished to the satisfaction of the Department of Agriculture through printing the said official's signature in the appropriate space on the certificate at the time the certificate is printed. The other signature appearing on the certificate should be the autograph signature of the "official issuing the certificate," who may be any person authorized by the high national official to issue such certificate. The certificate shall bear the insignia of the national government of the foreign country in which the casings originate or other evidence showing that it is a national document of that country.

Animal casings are not classed as meat product, therefore the certificate required for foreign meat product is not acceptable for animal casings offered for importation.

Casings offered for importation into the United States shall remain in customs custody at the port until released by an inspector of the Bureau of Animal Industry for admission into the United States or otherwise disposed of as required by the order.

The provision of the order that under certain conditions casings which have been offered for importation shall be exported, shall be construed to mean the removal of the casings from the United States or its possessions.

The provision of the order that under certain conditions casings be destroyed shall be construed to mean the treatment or handling of the casings in a manner to take away completely the usefulness of them as by tanking or incineration.

The provision of the order that under certain conditions casings shall be disinfected and denatured shall be construed to mean such treatment and handling as will be prescribed by the chief of bureau to free them from pathogenic substances or organisms, or to render such substances and organisms inert; and that the nature of the casings be changed to make them unfit for eating without destroying other useful properties. For instance, each casing may be split throughout its length and after disinfection, as above indicated, be released for industrial use.

Dried intestines offered for importation into the United States for use as gut strings or similar purpose are not re-

garded as animal casings within the meaning of Bureau of Animal Industry Order 305. Such dried intestines are classed with tendons, sinews, and similar articles and are subject to the provisions of Bureau of Animal Industry Order 286.

Form of the Certificate.

The exact form of the certificate is as follows:

FOREIGN OFFICIAL CERTIFICATE FOR ANIMAL CASINGS

Place (City) (Country)

Date

I hereby certify that the animal casings herein described were derived from healthy animals (cattle, sheep, swine, or goats), which received ante-mortem and post-mortem veterinary inspections at the time of slaughter, are clean and sound, and were prepared and handled only in a sanitary manner and were not subjected to contagion prior to exportation.

Kind of casings

Number of packages

Weight

Identification marks on the packages:

Consignor

Address

Consignee

Destination

Shipping marks

(Signature)
(Official issuing the certificate)

(Official title)

(Signature)
(Official of the national government having jurisdiction over the health of animals in the country in which the casings originated.)

(Official title)

Animal casings which are unaccompanied by the required certificate, those shipped in sheepskins or other skins as containers, and those found upon inspection to be unclean or unsound when offered for importation into the United States, shall be kept in customs custody until exported or destroyed, or until disinfected and denatured as prescribed by the Chief of the Bureau of Animal Industry.

WRAPPING SMITHFIELD HAMS

The packers of famous Smithfield hams have found that amber cellophane makes an unusual and attractive covering for this product. A gold sticker bearing the trade mark of the producer seals the package. Thus protected, they advocate the placing of the whole unit on the counter of any store where it will attract customers.

A Southern hotel has adopted this idea by placing a ham on their cigar counter, and have reported it a marked success, as they find their guests, in searching for unusual presents to send home, are delighted with the suggestion.

What are the chief points to know about in kosher killing of cattle? Ask "The Packer's Encyclopedia," the "blue book" of the meat packing industry.

Frankfurt Costs

Are your frankfurts making money for you?

The only way to know is to make frequent tests. Cost of materials is likely to change overnight, and will cause a lot of trouble if you don't know at all times just what it costs you to make them.

THE NATIONAL PROVISIONER'S Revised Sausage Test Card will help you in your figuring. Send for a supply on the coupon below:

The National Provisioner,
Old Colony Bldg., Chicago.

Please send me Sausage Test Cards. I want to keep posted on my frankfurt costs.

Name

Street

City State

Single copies, 2c; 26 or more, 1c each; quantities at cost.



Sylphon Automatic Temperature Control Guarantees Uniformity and Cuts Costs

You can damage a tank of hams in a minute of carelessness or oversight. There is *one certain temperature* at which those hams should be held to produce proper results, and which cannot be dependably maintained by manual control.

Sylphon Automatic Temperature Regulators will hold the temperature at this point and insure you against

Higher temperatures from which the yield suffers—the hams will have a dry and shrunken appearance.

Lower temperatures which impair flavor, appearance and keeping qualities.

Easily Installed, Simple, Durable

If you want absolute dependability of temperature control without personal supervision or repairs and at a surprisingly low cost, investigate Sylphon automatic control as used by leading packers. Send for complete descriptive Bulletin NPT-110.

The Fulton Sylphon Company

Originators and Patentees of the Sylphon Bellows
Knoxville, Tennessee, U.S.A.

Sales Offices in New York, Chicago, Detroit, Boston, Philadelphia and all the principal cities in U. S.

European Representatives:

Crosby Valve & Engineering Co., Ltd., 41-42 Foley Street, London, W. 1, England

Canadian Representatives:

Darling Bros., Ltd., 120 Prince Street, Montreal, Canada

How It Works

Sylphon Temperature Regulators consist of a thermo-sensitive bulb, flexible connecting tube, Sylphon Bellows and the valve which it operates. The flexible tube and Bellows contain a volatile liquid which also partly fills the thermo-sensitive bulb. The temperature of the liquid, air or vapor to be controlled acts on the inserted bulb, increasing or decreasing the vapor pressure in the bulb, tube and Sylphon Bellows. The corresponding extension and compression of the Sylphon Bellows acts at once to close or open the regulator valve, checking



or increasing the heating or cooling medium, thereby holding the temperature constant at the degree for which the regulator is set.

TRADE GLEANINGS.

The Amarillo Cotton Oil Co., Amarillo, Tex., has increased its capital from \$150,000 to \$210,000.

The Yakima Meat Co., Yakima, Wash., has reincorporated and has changed its name to the Gibson Packing Co.

The Sullivan Packing Co., Detroit, Mich., has declared its usual quarterly dividend of 2 per cent on the preferred stock of the company, payable Oct. 31, 1927, to stockholders of record Oct. 20, 1927.

The Kern Valley Packing Co. has been incorporated at Los Angeles, Calif. Oscar Rudnick, Harry Gross, Libbie Rudnick and Barnett Gressman are the incorporators. The company is capitalized at 1,000 shares having a par value of \$100 each.

The Milner Packing Co., Frankfort, Ind., will repair and rebuild immediately those portions of its plant damaged by fire recently. The loss was between \$25,000 and \$30,000. The loss has been adjusted satisfactorily with the insurance companies, it has been announced.

The new cooler building at the plant of the Cudahy Packing Co., Los Angeles, Calif., was placed in operation recently. It is estimated that 10,000 people visited the building on the opening day. The building is the final unit in a \$2,500,000 building campaign of the company.

The first unit of the \$600,000 addition to the plant of the Cudahy Packing Co., Newport, Minn., will be placed in operation soon, it is announced. The plant was purchased from the receivers of the Farmers' Terminal Packing Co. about two years ago. The capacity of the plant is about 1,500 hogs daily.

The plant of the Evansville Packing Co. started operations recently after having been closed for two years. The buildings have been remodeled and the capacity of the plant increased to 3,000 hogs and 800 cattle per week. In addition to handling livestock a produce department has been established.

The Mississippi Cottonseed Products Co. will issue \$1,250,000 in 6 per cent first mortgage bonds to acquire and operate 13 cotton oil mills in the state of Mississippi, formerly operated under separate charter. These plants are as follows: Humphreys County Oil Mill, Belzoni; Planters' Oil Mill, Greenwood; Glen Allen Oil Mill, Glen Allen; Grenada Oil Mill, Grenada; Greenville Oil Works, Greenville; Hazlehurst Oil Mill & Fertilizer Co., Hazlehurst; Hollandale Cotton Oil Mill, Hollandale; Sunflower Cotton Oil Co., Indianola; Mississippi Cotton Oil Co., Jackson; Planters Oil Mill & Gin Co., Kosciusko; Magnolia Cotton Oil Co., Magnolia; Newton Oil Mill, Newton; Planters' Oil Mill, Yazoo City.

LIVESTOCK AT 67 MARKETS.

Receipts and distribution of livestock at 67 leading markets during September, 1927, are reported by the U. S. Bureau of Agricultural Economics as follows:

	Cattle and Calves.	
	Receipts.	Local slaughter. shipments.
Total	1,988,442	1,084,591
September average, 5 years, 1922-1926	2,362,336	1,208,031
Calves.		
Total	506,881	331,040
September average, 5 years, 1922-1926	574,201	382,174
Hogs.		
Total	2,565,001	1,511,915
September average, 5 years, 1922-1926	3,069,079	1,804,056
Sheep and Lambs.		
Total	2,846,188	1,101,372
September average, 5 years, 1922-1926	2,779,105	1,024,814

A Page for the Packer Salesman

Helping Retailers

Increased Salesman's Tonnage at Better Average Prices

We can often help ourselves by helping others.

Aiding his retailer customers to become better merchandisers enabled one salesman to do the biggest year's business he ever did, and to do it easier and at better average prices.

His plan of working, while perhaps not original with him, is novel and contains ideas other meat salesmen can adopt with profit. His letter is well worth reading.

He says:

Editor THE NATIONAL PROVISIONER:

During the past year I made a very radical change in my selling methods, with results that were better than I ever thought possible.

Formerly my efforts were based on selling the retailer. When the meat was in his possession it concerned me no further. It was up to him I thought to get rid of it.

But, if we will only stop and think, we must realize that we meat salesmen can sell only as much as the public will buy, and that our customers are really the housewives of the country and not the retail meat dealers. In other words, we can sell, in the aggregate, only as much meat as the public will take from those to whom we sell.

Therefore, while, of course, we must call on the retailers and take their orders, we should concern ourselves very considerably with aiding these retailers to become better merchandisers and better merchants.

Helps Trade to Sell More Meats.

During the past twelve months I have devoted the greater part of my efforts in aiding my customers to dispose of more meats. I am spending more time with each customer, learning his troubles and his business faults, consulting with him and advising him when it is possible for me to do so.

I help him with his window displays, aid him to keep his shop neat and attractive, give him suggestions for advertising and sales, and in other ways aid him to get more business.

At all times I am on the lookout for good merchandising, advertising and window display ideas to pass out to those on whom I call, and if any one retailer wants any special information or help, I make a special effort to get it for him.

The result has been surprising to me, and to my firm I guess. *During the last year I sold the largest tonnage of my many years' experience in the selling game.*

And the surprising thing is that I did this with less selling effort and at better average prices than ever before.

There are few concerns in my territory I can not and do not aid in a merchandising way each week. Some need more help than others and, of course, I give the most assistance to those who need it most.

SUCCESS AS A RESULT OF CHANCE IS THE BUNK—
YOU HAVE TO DRAG IT IN,
BIG BOY!



A few, also, resent having suggestions passed on to them, but not many. Most of my customers, I find, are seeking ideas and plans for getting more business, and welcome such aid as I have been able to give them.

Should Analyze Territory.

Each meat salesman, I believe, should take the time and make the effort to figure out the sales possibilities of his territory, and try to learn the business condition and the personal characteristics of those on whom he calls.

Some customers can be sold without much effort, but there are others who are "hard nuts" to crack.

It pays to organize one's self and one's time, and to schedule calls so as to spend the necessary time with the "hard to sell" trade and the new customers.

The turnover among retail meat dealers is large, and unless a new customer is secured for each one who falls by the roadside, tonnage will drop off. Aiding the retailers to become better merchandisers, and helping them to dispose of more meats, reduces customer turnover and makes the job of selling a little easier and enjoyable.

Work Out Selling Methods.

Each salesman, it seems to me, should

How Many People Know?

That pork is as digestible as chicken?

That pork is more digestible than turkey?

That the bread in a sandwich becomes more nutritious when eaten with ham or other meat?

That boiled ham contains more protein than any other pork cut.

That ham and eggs or bacon and eggs are rich in vitamin A and vitamin B, both so essential for proper nutrition.

That in addition to the vitamins, ham and eggs contain fat, protein, minerals, and other desirable food constituents.

The U. S. Department of Agriculture has proved these points in a series of scientific experiments covering more than 10 years.

also do some analyzing on his own account. He is in a better position to do this than is the general office. He should work out his own selling methods as far as it is possible and consistent for him to do so.

The office won't complain of how he turns the trick, as long as he does it ethically and in a businesslike manner.

If a salesman thinks my plan of aiding the retailer to be a better merchandiser will help him to increase his tonnage, as it did me, and if he decides to try out the plan of **selling merchandising service first and meats second**, I have but one word of advice to offer him:

Make sure you are right—that your information is correct and will fit the particular conditions, before you dispense it. You cannot make a friend of a retailer by offering suggestions that will cause him trouble rather than aid him.

There is much joy in being a merchandising salesman; in selling clean and having no fears that the next sales call will be an unpleasant and an unprofitable one.

Yours very truly,
MERCHANDISING SALESMAN.

INCREASING MEAT SALES.

Meat salesmen can increase their ham sales if they will but take the pains to point out to retailers the need of passing on to the housewives many facts they do not know and that would be of advantage to them in buying meats.

For example, it is cheaper for the customer to buy whole hams. Whole hams can be bought at from 10 to 15 cents per pound less than center slices. But how many housewives know this?

When a customer buys a whole ham she can have it cut into three parts. The center portion she can slice, the butt end can be used for roasting and the shank end to cook with vegetables.

It is true that when the housewife purchases a whole ham she spends more money but she gets more for her outlay and saves in the end. This is true economy.

Customers will buy more whole hams when they learn of the advantages in so doing. It is the task of the retailer to bring this and other savings to their attention. If more educational work of this nature was done we would hear less about the decreasing per capita consumption of meats and meat products.

SET A GOAL TO WORK TO.

It pays every meat salesman to be on his toes—providing he is reaching for something.

Every man who is ambitious should have a goal toward which to strive. And it pays to have this goal high enough. Even though one is never able to reach it he will get further by having an incentive to spur him on in his work.

TAKING AND GIVING ORDERS.

The salesman who cannot take orders with good grace will never sit in the sales manager's chair.

The salesman who accepts orders from those above him and follows them out to the best of his ability has the best chance to give orders later on.

PEACOCK BRAND CERTIFIED CASING COLOR

**IF YOU REQUIRE A SPECIAL
SHADE OR STRENGTH IN
CASING COLOR LET US
FIGURE WITH
YOU**

If
Your
Jobber
Does Not
Carry Our
Complete Line
of Casing Colors
Write Us for Samples

Where
Do You
Purchase
Violet Meat
Branding Ink
Made According
To the Government
Formula? We Make It.

WM. J. STANGE CO. GENERAL OFFICE, LABORATORY, FACTORY **CHICAGO**
2549 W. MADISON ST.

CERTIFIED TO BY THE U.S. DEPARTMENT OF AGRICULTURE

**you can
prevent
spoilage
with**

MC

TRADE MARK REG.

**The
Danger Sign**

When your product is turned back by customers it indicates the presence of bacteria, yeasts and molds somewhere around your Plant. These invisible organisms are always present—ready to destroy products, reduce profits and cause foul odors.

The only practical and scientific way to solve this problem is to use **MOLD-CIDE**.

Our 36 page illustrated booklet tells you how Armour, Cudahy, Oscar Mayer, Arnold Brothers, Pearsall and others use M-C to prevent spoilage of their products.

it's free

THE VALHALLA COMPANY
231 So. La Salle Street, Chicago, Ill.

Please send FREE copy of your 36-page booklet telling how to prevent spoilage.

Name

Company

Street..... City..... State.....



AND just as surely, only an Anderson can give your plant the utmost in operating economy and profit.

Think what a gigantic improvement in continuous pressing machinery the great New Anderson R. B. Expeller represents. Think of its tremendous pressure—six tons to a square inch. Consider the advantages of the new choke arrangement to eliminate the cone-head; the magnetic removal of metal from cracklings; and roller bearings running in oil. Remember that a dozen other engineering features too numerous to include here mean enormously increased savings.

Write today, without obligation, for complete information

The V. D. Anderson Co.

1946 West 96th St., Cleveland, O.

Chill Hogs the Modern Way

**QUICKLY—To secure rapid turnover
THOROUGHLY—To avoid souring troubles
PROPERLY—To avoid frost in the meat
ECONOMICALLY—To save 25% refrigeration
BLOOM'S SYSTEMS OF BRINE SPRAY
REFRIGERATION**

Unequalled for Quick Chill
Combine Engineering Skill with Wide Experience

Brine Spray Refrigeration
Hilger No-Freeze-Back Valves
Hilger 3-Way Ammonia Valves
Brine Spray Nozzles

Air Conditioning Systems
Humidifying and Drying
Cooling and Ventilation
Summer Sausage Drying

S. C. BLOOM & COMPANY

Engineers—Contractors—Manufacturers

Monadnock Block

"Specialists to Packers"

Chicago, Ill.

When you write the advertiser, mention THE NATIONAL PROVISIONER

PROVISIONS AND LARD

WEEKLY REVIEW

All articles under this head are quoted by the barrel except lard, which is quoted by the hundredweight in tierces, pork and beef by the barrel or tierce and hogs by the hundredweight.

Trade Quiet—Product Firm—Hogs Higher—Hog Movement Moderate—Exports Larger.

The product market has shown a slight improvement the past week, with no pronounced advance, but the firmer tone has been helped by the better market for live hogs and a further advance in live hog prices. The movement of hogs has been rather disappointing and is running below last year. The past week, the receipts at the principal points were 52,000 less than a year ago. Since the beginning of the summer season the movement is a little ahead of last year, due to the gain at the beginning of the season, while recently there has been a decrease in the relative arrivals.

This situation is naturally reflected in the better market for hogs, which are now selling at approximately the high level of the recent advance. These higher prices are not bringing the deliveries from the country which had been anticipated. This situation is somewhat surprising and is bringing a little speculation as to whether the Government figures were correct.

The weights are being fairly well maintained. There is every inducement in the relative price of hogs and corn to ship fully matured hogs. With corn off 27c per bushel from the high of the advance and below 85c, and with hogs over 11c, the theoretical spread of 20 to 25c per bushel on corn is in favor of heavy feeding.

Livestock Receipts Lower.

The comparative figures of the movement of livestock at the 67 markets for the month of September shows of hogs total receipts of 2,565,001 and local slaughter 1,511,515. Compared with last year, the receipts show a decrease of 254,168 and the slaughter a decrease 161,439. Compared with the five year average the receipts show a decrease of 524,078, or 17 per cent, and the slaughter a decrease of 382,141, a decrease of 20.2 per cent.

The movement of cattle and calves showed a decrease of 17 per cent in the receipts and 16 per cent in the slaughter compared with last year, and a decrease of 15.8 per cent compared with the five year average of receipts and a decrease of 10.2 per cent in the slaughter. The September figures on sheep showed a decrease in receipts of 13.1 per cent and of slaughter of 4 per cent, but a slight increase compared with the five year average.

The rather heavy falling off in the movement and slaughter of cattle, sheep and hogs has meant a material decrease in the product of all kinds available for the domestic market and for export. The product market has not advanced in keeping with the advance in live hogs as there has been a considerable feeling that the higher prices for hogs will very shortly result in a more liberal marketing from the country. The usual fall movement is expected to begin showing up very shortly, and with the normal percentage of hogs coming to market in the next few months, the supplies available should be materially increased.

The situation at the end of the summer and fall season, with killing frost still absent over very important areas, is so different from the picture of last summer as to merit some comment. The trade, as

reflected in the price of corn, was demoralized in the late summer over the feeding stuffs position. This was again reflected in the price of 1.20½ for the December corn delivery, which this week sold as low as 83c.

With a corn crop of over 2,600,000,000 bushels, nearly as large as last year, compared with predictions of 2,000,000,000 bushels the change is so radical as to readily explain the shift in the corn hog-ratio. The result will mean a very great increase in the total money return to the farms. Only a small percentage of the corn is merchandised as corn and so much merchandised in the shape of livestock that the returns for livestock will more than offset any loss in the corn sold.

Export Continues Slow.

The export movement of product is rather slow. The past week the shipments were 10,900,000 lbs. of lard against 8,900,000 lbs. last year, and only 4,700,000 lbs. of meat against 12,200,000 lbs. last year. The figures on the export movement of product since January 1 show a decrease in lard exports of 41,000,000 lbs. compared with last year; a decrease in hams and shoulders of 60,000,000 lbs., and a decrease in bacon of 49,000,000 lbs. The decrease in the exports of meats is equal to about the product of 1,000,000 hogs in total output other than lard, and the decrease in lard exports is equivalent to the product of a little over 1,000,000 hogs.

Figures on the average weights of hogs at different points computed on packer and shipper purchases show an average at Chicago of 265 lbs. against 281 lbs. last year; E. St. Louis, 212 lbs. against 213 lbs. and Kansas City, 240 lbs. against 239 lbs. The average live weight of all hogs for seven months this year was 236.40 lbs. as slaughtered under Federal Inspection, against 241.33 lbs. last year.

The apparent consumption of lard, less the exports, during July was 60,735,000 lbs. against 62,201,000 lbs. in June and 50,198,000 lbs. in July last year. This is an average of .51 lbs. per capita against .52 lbs. in June and .43 lbs. in July a year ago. The heavy consumption of cottonseed oil in the domestic trade is apparently having considerable influence on the domestic lard consumption. The September figures of consumption of oil were very large and reflected the influence of the relative price of the oil compared with the lard.

PORK—The market in the east was quiet but steady with mess quoted at \$33.00; family, \$37.00@41.00; fat backs, \$29.00@32.50. At Chicago, mess was quotable at \$29.00.

LARD—The market was barely steady with a moderate domestic trade and a continued limited foreign demand. At New York, prime western was quoted at \$13.30@13.40; middle western, \$13.15@13.25; city, 12¾@12¾c; refined continent, 14¾c; South American, 15c; Brazil kegs, 16c; compound, car lots, 13¾c; less than cars, 14@14¾c. At Chicago, regular lard in round lots was quoted at November price; loose lard, 5c under November; leaf lard, 40c over November.

BEEF—The market was firm, but demand was rather quiet. At New York, mess was quoted at \$19.00@20.00; packet, \$20.00@21.00; family, \$25.00@27.00; extra India mess, \$36.00; No. 1 canned corned beef, \$3.00; No. 2, \$5.25; 6 lbs., \$18.50; pickled tongues, \$55.00@60.00 nominal.

SEE PAGE 37 FOR LATER MARKETS.

BRITISH PROVISION CABLE.

(Special Cable to The National Provisioner.)

Liverpool, Oct. 20, 1927.—General provision market quiet and unchanged; A. C. hams very poor; picnics slow demand; square shoulders quite an improvement; lard only fair. Consigned stocks reduced to low working point due prevailing low prices here compared with American meat prices.

Today's prices are as follows: Shoulders, square, 74s; picnics, 72s; American cut, 86s; Cumberland cut, 86s; short backs, 85s; bellies, clear, 88s; Canadian, 90s; spot lard, 69s 6d.

EUROPEAN PROVISION CABLE.

The market at Hamburg was firm. Stocks and demand remain the same as last week, says Mr. J. E. Wrenn, American Trade Commissioner, Hamburg, Germany, in his weekly cable to the United States Department of Commerce. Receipts of lard for the week were 2,676 metric tons. Arrivals of hogs at 20 of Germany's most important markets were 107,000, at a top Berlin price of 16.44 cents a pound, compared with 74,000, at 18.17 cents a pound, for the same week last year.

The Rotterdam market was firm.

The market at Liverpool shows little alteration. The total of pigs bought in Ireland for bacon curing was 23,000 for the week.

The estimated slaughter of Danish hogs for the week ending October 14, 1927, was 81,000.

HAMBURG.

	Stock.	Demand.	Prices cents per lb.
Refined lard	Remain the same		@14.81
Fat backs	as last week		14.00@14.79
Frozen pork			@ 6.36
Extra oleo oil			@18.15
Extra oleo stock			@17.24

ROTTERDAM.

Extra neutral lard	Exh.	Good	@17.11
Refined lard	LL	Med.	@14.74
Extra oleo oil	Exh.	Good	@18.56
Prime oleo oil	Exh.	Good	@17.29
Extra oleo stock	Exh.	Good	@16.38
Extra premier jus.	LL	Good	@ 9.83
Prime premier jus.	LL	Good	@ 9.46

LIVERPOOL.

Hams, AC, light	Med.	Poor	18.45@19.96
Hams, AC, heavy	Med.	Poor	18.45@19.96
Hams, long cut	Med.	Poor	Nominal
Cumberlands, light	Med.	Poor	18.66@19.10
Square shoulders	Med.	Poor	15.62@16.06
Picnics	Med.	Poor	15.62@16.27
Clear bellies	Med.	Poor	19.31@20.18
Refined lard boxes	Med.	Med.	@14.86
Cumberlands, heavy	Med.	Poor	18.66@19.10

FACTORS IN EXPORTS.

(Continued from page 23.)

An encouraging spirit of determination is spreading in commercial and industrial circles, which previously had been laboring under a cloud of despair. There is a growing conviction that the problem is one of trade dislocation rather than downright destruction.

Furthermore, it is fully realized that the pursuit of the phantom of "prewar normalcy" is not only inexpedient but futile, that a new economic world has come into being since 1918 and the task involves not "restoration" of antiquated conditions but adjustment to a new and vastly improved business environment.

Results from Trade Conferences.

One significant indication of this "mental Renaissance" was the vigor with which a number of topics hitherto forbidden for non-domestic discussion—trade policies, embargos, import and export quotas, etc.—were fully and frankly analyzed in the



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two large international business conferences this summer at Geneva and Stockholm.

While it is too early as yet to observe many definite results from these gatherings, there can be no doubt of their helpful reactions upon several Continental trade agreements and tariff schedules now in process of formation, especially as regards simplification of customs procedures and classifications, and the duration periods of international commercial understandings.

Out of one group of 180 European trade treaties drawn up since 1920, no less than 153 were only valid for one year or less; international business has thus been reduced almost to a nomad existence, living in tents, subject to eviction on a few weeks' or even a few hours' notice. This situation has led to a determination to substitute at least frame dwellings, so to speak, for the tents; the tendency of late

has been toward longer termed agreements so that business might have assurance of more than one-night stands.

Signs of Improved Conditions.

Tangible data on the new commercial era in the Old World are abundant. For example, transportation facilities have notably improved during the past twelve months. There has been a widespread expansion of air traffic, not simply on the Continent, but in definite plans for service from European capitals to the trade centers of Africa, the Far East, and even for combination air, rail and ship facilities to South America. Rail traffic has been notably expedited and several new "luxury trains" have been put on recently.

Even shipping has revived of late, especially because of the further replacement of steam by motor power. German tonnage, for example, now stands at about 3½ million tons, largely of the latest motorized type. Although this is some thirty per cent below her prewar total, it is probably almost equal to the 1913 figure in terms of actual carrying power.

Particularly encouraging has been the completion of currency and budgetary stabilization in practically all countries. Another financial indicator of importance has been the steady advance of savings. Their total in Germany, for instance, on July 1, 1927, exceeded 3,718,000,000 marks, as compared with 2,154,000,000 in June, 1926—a formidable increase of nearly eighty per cent.

Favorable to American Trade.

An economic phenomenon is evident which has appeared after every war in modern times—the intensive exploitation of the resources of colonies, dominions, and other economically "new" lands as a solution for unemployment, and in general to redress the havoc of warfare in the mother countries.

The reactions of this movement upon American trade have already set in:

First, in the stimulation of buying power in the new lands, many of which require just the type of mining machinery, farm equipment, road building apparatus, etc., which was used in opening up our own country.

Secondly, however, there is evident a perfectly natural endeavor to conserve the benefits of this new development primarily for the parties immediately involved,

especially through preferential tariffs, to which we can take no exception unless there be evidence of discrimination.

This has a bearing not only on our exports of manufactures to the new lands, but also on our sales of those staples which play so large a part in our exports to Europe, notably cotton, cereals, petroleum, lumber, etc., for the production of which several of the mandated territories, dominions, and colonies are well fitted.

Industrial Situation in Europe.

The industrial situation in the Old World has still many unfavorable spots in some districts or industries, but on the whole the recovery in recent months has been decidedly gratifying. Unemployment figures have been dwindling steadily; in the United Kingdom the decline during the past twelve months has been from about 1,600,000 down to 1,000,000, of whom about 400,000 are only casually unemployed.

Of course this substantial reduction was partly due to the settlement of the coal strike, but coupled with this is the striking fact that there are today over 1,150,000 more workers actually employed in the Kingdom than there were in 1912.

In Germany recovery has been even more spectacular, the number of unemployed having fallen from 1,700,000 in June, 1926, to 541,000 in June 1927. The decline in France during recent months has been at the rate of 2,000 a week.

Strikes have decreased in almost every important industry and manufacturing center; throughout Central Europe the number of industrial disturbances has fallen off nearly sixty per cent below 1925 figures.

Industrial production generally has risen steadily. Steel exports of Europe for 1927 will show for the first time a substantial gain—probably about twenty per cent—in volume over 1913.

Improved Buying Power.

All of this betterment will undoubtedly mean improved buying power on the part not only of our leading customer (Europe took forty-eight per cent of our exports in the last twelve months) but also in the overseas European dominions and other sources of her foods, raw materials, etc.

Nevertheless, the possible implications in this recovery in terms of more intensive competition should not be overlooked by American industry. Each of our leading trans-Atlantic rivals is making preparations for active drives in Latin American and Far Eastern markets. For this purpose they are rapidly marshalling the aid of new governmental trade promotive offices (such as that of Italy), better transportation and communication facilities, (among others, the new Berlin-Buenos Aires radio-phone service, and the British radio beam control to Australia), and various governmental credit insurance schemes, export subsidies, cartels under official patronage, etc. The time for watchful, aggressive initiative for American export is at hand.

No Bitterness Toward the United States.

It is gratifying to note in European business circles practically complete absence of any bitterness or hostility toward the United States. There is, in fact, on the contrary a steadily increasing appreciation of the need for mutual trans-Atlantic good-will for the facilitation of capital advances and the steady increase of merchandise movements, which have been growing regularly in both directions.

The value of American loans has been all too keenly appreciated to permit of any serious interference through impulsive, superficial hostility. Since 1924 over 800 million dollars have been advanced to Germany, which has been responsible for at least a substantial portion of the industrial and commercial recovery of that country, with consequent helpful reactions to its neighbors.

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TALLOW, STEARINE, GREASE AND SOAP

WEEKLY REVIEW

TALLOW—The position of the tallow market continues one of strength in the east, the result of limited offerings, and a bullish attitude on the part of producers. Fairly good sales of extra at 8 $\frac{3}{4}$ c f.o.b. were followed by a moderate business at the 9c level f.o.b. plant. The well sold up position of producers continued to assert itself, and although there was talk of Australian tallow offered for shipment at 9c, there was little nearby foreign tallow on the market which helped materially.

At the same time, the English market developed considerable strength, with the result that southern hemisphere offerings were diverted to the other side. A helpful feature to tallow was the continued strength in all other soapers' materials. At New York, special was quoted at 8 $\frac{3}{4}$ c; extra, 9c; edible, 9 $\frac{1}{2}$ @10c. At Chicago, tallow was quiet but firm, with edible quoted at 10 $\frac{3}{4}$ @11c; fancy, 9 $\frac{3}{4}$ c; prime packer, 9 $\frac{1}{4}$ c; No. 1, 8 $\frac{3}{4}$ @8 $\frac{1}{2}$ c; No. 2, 6 $\frac{3}{4}$ c.

At the London auction 846 casks were offered and 809 sold at prices 1s to 2s higher than the previous week, with mutton quoted at 37s 6d@38s; beef, 38s 6d@41s 9d; good mixed, 36s@38s 6d. At Liverpool, Australian tallow was unchanged for the week, with fine quoted at 28s 3d and good mixed, 36s 3d.

STEARINE—Demand was quieter the past week, reflecting dullness in compound, and the market was easier with prices off $\frac{1}{4}$ c or more. At New York, oleo was offered at 13c, but it was intimated that 12 $\frac{3}{4}$ c might be done on firm bids. At Chicago, the market was quiet and barely steady, with oleo quoted at 12 $\frac{3}{4}$ @13c.

OLEO OIL—The position of this market continued very strong. Offerings were limited and a scattered demand continues. At New York, extra was quoted at 18c; prime, 16 $\frac{1}{4}$ c; lower grades, 13 $\frac{3}{4}$ @14c. At Chicago, oleo was quiet but firm, with extra quoted at 16 $\frac{1}{2}$ @17c.

SEE PAGE 37 FOR LATER MARKETS.

LARD OIL—A fair demand was reported in this market and with steadiness in raw materials the undertone was rather firm. At New York, edible was quoted at 16 $\frac{1}{4}$ c; extra winter, 13 $\frac{1}{2}$ c; extra, 13c; extra No. 1, 12 $\frac{1}{2}$ c; No. 1, 11 $\frac{1}{4}$ c; No. 2, 10 $\frac{3}{4}$ c.

NEATSFOOT OIL—Demand was rather quiet, but the market continued in a firm position influenced by strength in raw materials. At New York, pure was quoted at 16 $\frac{1}{4}$ c; extra, 12 $\frac{3}{4}$ c; No. 1, 12 $\frac{1}{2}$ c; cold test, 17 $\frac{1}{4}$ c.

GREASES—The market for greases was distinctly stronger, with a fair scattered routine demand, mainly due to absence of pressure from sellers. Available supplies are not large and strength in tallow and other greases is making for bullish sentiment and a good part of the strength. At New York, choice house was quoted at 8c asked; A white, 8 $\frac{3}{4}$ c; B white, 8 $\frac{1}{2}$ @8 $\frac{3}{4}$ c; choice white, all hog, 10 $\frac{1}{2}$ @10 $\frac{3}{4}$ c.

At Chicago, there was a fair business in choice white for export to Rotterdam, while domestic trade was rather quiet. The market was extremely steady. At Chicago, brown was quoted at 6 $\frac{3}{4}$ c; yellow, 7 $\frac{1}{4}$ @7 $\frac{3}{4}$ c; B white, 8c; A white, 8 $\frac{1}{2}$ c; choice white, all hog, 9 $\frac{1}{2}$ @9 $\frac{3}{4}$ c.

Packinghouse By-Products

Chicago, Oct. 20, 1927.

Blood.

Blood is scarce and in good demand.

Unit Ammonia.

Ground and unground.....\$4.90@5.00

Digester Hog Tankage Materials.

Market is very quiet as the bulk of tankage is sold ahead on contract; consequently there has been no radical change in price levels.

Unit Ammonia.

Ground, 11 $\frac{1}{2}$ to 12% ammonia.....\$5.10@5.15
Ground, 6 to 8% ammonia.....4.65@4.90
Unground, 11 to 13% ammonia.....5.00@5.15
Unground, 6 to 10% ammonia.....4.50@4.90
Liquid stick, 7 to 11% ammonia.....4.00@4.25

Fertilizer Materials.

There is a good demand for fertilizer materials. Offerings are scarce.

Unit Ammonia.

High grade, ground, 10-11% ammonia.....\$3.75@3.85
Lower grade, ground & ungrd. 6-9% am... 2.75@3.35
Hoof meal.....3.00@3.25

Bone Meals.

The bone meals market is quiet, which is expected at this season of the year.

Per Ton.

Raw bone meal.....\$50.00@55.00
Steam, ground.....34.00@40.00
Steam, unground.....28.00@35.00

Cracklings.

The cracklings market is very quiet and inactive, with little trading of any consequence reported.

Per Ton.

Hd. prod. & exp. ungrd., per unit protein.....\$1.15@1.25
Soft pressed pork, ac. grease and quality.....\$5.00@60.00
Soft pressed beef, ac. grease and quality.....50.00@55.00

Horns, Bones and Hoofs.

Bones continue to be in good demand, with the demand apparently exceeding the supply, offerings being few and far between.

Per Ton.

Horns.....\$50.00@175.00
Round shin bones.....45.00@50.00
Flat shin bones.....42.00@45.00
Thigh, blade and buttock bones.....40.00@45.00
Cattle hoofs.....37.00@38.00

(Note—Foregoing prices are for mixed carloads of unsorted materials indicated above.)

Gelatine and Glue Stocks.

Jaws, skulls and knuckles are in excellent demand, offering inadequate to meet buyers' requirements.

Per Ton.

Kip and calf stock.....\$32.00@42.00
Rejected manufacturing bones.....45.00@47.50
Horn piths.....39.00@41.00
Cattle jaws, skulls and knuckles.....40.00@42.50
Snews, pizzles and hide trimmings.....28.00@30.00

Animal Hair.

Little change in this market from last week. Market continues quiet.

Per Pound.

Coll and field dried.....1 $\frac{1}{4}$ @3c
Processed grey.....6 @8c
Black dyed.....5 $\frac{1}{2}$ @8 $\frac{1}{2}$ c
Cattle switches, each*.....4 @5 $\frac{1}{4}$ c

*According to count.

Pig Skins.

Most of the buyers are pretty well taken care of and are assuming a waiting attitude.

Per Pound.

Tanner grades.....8 @8 $\frac{1}{4}$ c
Edible grades, unassorted.....4 $\frac{1}{2}$ @4 $\frac{1}{2}$ c

EASTERN FERTILIZER MARKETS.

(Special Report to The National Provisioner.)

New York, October 18, 1927.

Dried blood sold at \$4.50 f.o.b. New York, with some sellers asking up to \$4.70. South American is held at the latter price for October/November shipment, and last sale was made at this figure.

Ground tankage sold at \$4.75@4.85 and 10c f.o.b. New York, and the market is cleaned up of spot material. Selected feeding tankage, high grade, is offered at \$5.25 and 10c f.o.b. New York in limited quantity.

With the mixing season getting near at hand, quite some interest has been shown in raw materials by the smaller mixers of late.

Nitrate of soda at its present price has slowed down trading greatly, but importers are holding firm at present prices.

The production of tankage, blood and similar by-products in this vicinity is much below last year's output, which accounts very largely for the higher prices now prevailing.

BOSTON MEAT SUPPLIES.

Receipts of western dressed meats and slaughters under federal and city inspection at Boston, Mass., are officially reported as follows for the week ending Oct. 15, 1927, with comparisons:

	Week ending Oct. 15, 1927.	Prev. week, 1926.	Cor. week, 1926.
Western dressed meats:			
Steers, carcasses	3,039	2,920	2,790
Cows, carcasses	3,633	3,289	2,319
Bulls, carcasses	15	6	36
Veals, carcasses	986	1,207	1,474
Lambs, carcasses	14,142	12,742	14,530
Mutton, carcasses	105	475	980
Pork, lbs.	256,711	162,273	450,623
Local slaughters:			
Cattle	1,438	1,315	2,038
Calves	1,706	1,907	1,793
Hogs	7,622	4,363	7,412
Sheep	4,475	5,183	7,494

PHILADELPHIA MEAT SUPPLIES.

Receipts of western dressed meats and local slaughters under city and federal inspection at Philadelphia, Pa., are officially reported as follows for the week ending Oct. 15, 1927, with comparisons:

	Week ending Oct. 15, 1927.	Prev. week, 1926.	Cor. week, 1926.
Western dressed meats:			
Steers, carcasses	2,889	2,272	2,516
Cows, carcasses	856	1,057	1,250
Bulls, carcasses	382	405	241
Veals, carcasses	1,990	1,849	2,087
Lambs, carcasses	10,711	12,454	9,745
Mutton, carcasses	1,835	1,493	1,061
Pork, lbs.	341,624	210,374	387,090
Local slaughters:			
Cattle	1,710	1,822	2,086
Calves	2,207	2,142	2,390
Hogs	19,599	15,313	17,342
Sheep	5,742	5,452	4,745

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COTTON OIL SITUATION.

An analysis of the cottonseed oil situation for the month of September, 1917, with comparisons for last season, based on federal census reports, has been prepared by Aspegren & Co. It is as follows:

MOVEMENT OF COTTONSEED AT CRUDE MILLS.

	Tons Received	
	1927-28.	1926-27.
On hand beginning of season..	88,895	23,249
August	290,422	138,164
September	1,007,261	976,295
Total	1,387,467	1,137,708

	Tons Crushed	
	1927-28.	1926-27.
August	161,423	74,731
September	724,513	550,873
Total	742,513	550,873

	Increase or Decrease Stock on Hand.	
	1927-28.	1926-27.
On hand beginning of season..	88,895	23,249
August	+128,009	+63,433
September	+428,171	+500,153

	On hand end of month.	
	1927-28.	1926-27.
August	217,804	86,682
September	644,951	586,835

	Tons.	
	1927-28.	1926-27.
*Estimated seed receipts at crude mills season 1927-28..	4,437,300	6,374,447
On hand beginning of season..	89,784	23,249
Total	4,527,084	6,402,697

	Tons.	
	1927-28.	1926-27.
Of which is so far crushed....	742,513	550,873
Destroyed at mills	644,954	586,835
Seed on hand	3,139,617	5,264,988

644,954 tons seed on hand at 300 lbs. crude oil per ton is equivalent to 193,486,200 lbs. crude oil, which at 9 per cent refining loss, equals 176,072,422 lbs. refined oil, or 440,181 barrels.

3,139,617 tons seed still to be received at 300 lbs. crude oil per ton is equivalent to 941,885,100 lbs. crude oil, which at 9 per cent refining loss, equals 875,115,441 lbs. refined oil or 2,142,789 barrels.

*This estimate is based upon the last Government cotton crop report of 12,675,000 bales, 700 lbs. of seed to a bale. If subsequent cotton reports should show much change from the above figure, estimate will be changed accordingly.

MOVEMENT OF CRUDE OIL AT CRUDE OIL MILLS.

	Pounds produced —	
	1927-28.	1926-27.
On hand beginning of season..	5,422,887	1,776,175
August	46,211,512	20,688,595
September	178,017,837	139,627,774
Total	229,652,236	162,092,544

	Shipments —	
	1927-28.	1926-27.
August	36,975,077	15,865,700
September	133,839,490	114,585,938
Total	170,814,567	130,451,638

	Increase or Decrease Stock on Hand.	
	1927-28.	1926-27.
On hand beginning of season..	5,422,887	1,776,175
August	+9,230,435	+4,822,895
September	+44,178,347	+25,041,836

	On hand end of month.	
	1927-28.	1926-27.
August	14,659,322	6,599,070
September	58,837,069	31,643,006

DISTRIBUTION OF CRUDE OIL HOLDINGS.

	Aug. 1, '27. Aug. 31, '27.	
	lbs.	lbs.
At mills	5,422,887	14,659,322
At refineries	6,235,454	3,050,907
In transit to refineries and consumers	4,638,300	9,187,446
Total	16,296,641	26,897,675

	Sept. 30, '27.	
	lbs.	lbs.
At mills	58,837,069	6,712,991
At refineries	6,712,991	21,922,485
In transit to refineries and consumers	87,475,145	145,670,884

CRUSH PER TON.

During August, 161,423 tons seed produced 46,211,512 lbs. crude oil, equivalent to 286.3 lbs. per ton, or 14.3 per cent, compared to 13.8 per cent last year. During September 581,090 tons seed produced 178,017,837 lbs. crude oil, equivalent to 306.3 lbs. per ton, or 15.3 per cent, compared to 14.7 per cent last year.

REFINED OIL.

	Pounds Produced —	
	1927-28.	1926-27.
On hand beginning of season..	378,612,700	145,670,884
August	32,211,319	18,545,665
September	100,848,811	75,052,970
Total	511,671,830	238,982,419

	Delivered Consumers —	
	1927-28.	1926-27.
August	136,111,656	74,144,106
September	149,778,123	101,115,302
Total	285,889,779	175,259,408

	Increase or Decrease Stock on Hand.	
	1927-28.	1926-27.
On hand beginning of season..	378,612,700	145,670,884
August	-103,901,337	-55,855,541
September	-48,929,812	-26,062,332

	On Hand End of Month.	
	1927-28.	1926-27.
August	274,711,363	89,785,343
September	225,782,051	63,723,011

DISTRIBUTION REFINED OIL HOLDINGS.

	Aug. 1, '27. Aug. 31, '27.	
	lbs.	lbs.
At refineries	358,000,083	255,479,911
At other places	9,784,634	6,448,808
In transit from refineries	10,818,983	12,782,644
Total	378,612,700	274,711,363

	Sept. 30, '27.	
	lbs.	lbs.
At refineries	201,013,785	
At other places	13,061,609	
In transit from refineries	11,706,657	
Total	225,782,051	

AVERAGE REFINING LOSS.

During August, 36,975,077 lbs. crude oil yielded 32,210,319 lbs. refined oil, 11.97 per cent loss, compared to 12.06 per cent loss last year. During September, 110,839,158 lbs. crude oil yielded 100,848,811 lbs. refined oil, 8.60 per cent loss, compared to 12.66 per cent loss last year.

SHIPMENTS OF REFINED OIL.

	Export pounds —	
	1927-28.	1926-27.
August	864,825	169,062
September	Not available	246,693
Total	Not available	415,755

	Domestic pounds —	
	1927-28.	1926-27.
August	73,975,044	73,975,036
September	Not available	100,868,609
Total	Not available	174,843,643

	Total Pounds.	
	1927-28.	1926-27.
August	136,111,656	74,144,106
September	149,778,123	101,115,302
Total	285,889,779	175,259,408

REFINED OIL.—Summary in barrels of 400 pounds.

	Produced —	
	1927-28.	1926-27.
Old crop stock	946,532	364,177
August	80,525	45,646
September	252,122	187,633
Total	1,279,179	597,456

	Consumed —	
	1927-28.	1926-27.
August	340,279	185,360
September	374,445	252,788
Total	714,724	438,148

	On hand —	
	1927-28.	1926-27.
August	686,778	224,463
September	504,455	159,308
Total	1,191,233	383,771

	1927-28.	
	1927-28.	1926-27.
Refined oil on hand	644,455	159,308
Seed on hand will produce ..	440,181	400,515
Crude oil on hand will produce	199,003	132,546
Seed still to be rec. will pro.	2,142,789	3,473,205

	Total	
	1927-28.	1926-27.
Less approx. carry over for end of season Aug. 1, 1928	500,000	4,165,577
Available for coming 11 mos.	2,846,428	3,120,682

	Mo. av. cons. for first 11 mo.	
	1927-28.	1926-27.
Mo. av. cons. for last 11 mo.	284,643	432,069
Mo. av. cons. for last 12 mo.	296,763	426,970

†Actual. *Available.

OIL CHEMISTS TO MEET.

The American Oil Chemists' Society will hold a special meeting at the Chemists' Club, New York City on October 28.

Mr. H. P. Previthick, president of American Oil Chemists, together with the governing committee called this special meeting because it was agreed that the time between the annual meetings was too long, and that, therefore, a special meeting to be held in the fall of the year, either in the East or West, would be highly desirable and most beneficial to their members. The special meeting of October 28 is to be the first meeting of this kind.

COTTON OIL EXPORTS.

Exports of cottonseed oil from New York, Oct. 1, 1927, to Oct. 19, 1927, 311 bbls.

THE BLANTON COMPANY

St. Louis, U. S. A.

Manufacturers of

MARGARINE

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Selling Agencies at

New York

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VEGETABLE OILS

WEEKLY REVIEW

THE NATIONAL PROVISIONER is Official Organ of the Interstate Cottonseed Crushers' Association, the Texas Cottonseed Crushers' Association, South Carolina Cottonseed Crushers' Association, the Georgia Cottonseed Crushers' Association and the Mississippi Cottonseed Crushers' Association

Market Active — Prices Easier — Cash Trade Quiet—Crude Lower—Seed Receipts—Outside Markets Heavy—Sentiment Divided—Technical Position Better.

A large volume of trade, but very mixed operations, featured the market for cottonseed oil futures on the New York Produce Exchange the past week. The undertone, however, was somewhat weaker, due to rather persistent commission house liquidation, due to lower markets for the raw material, and heaviness in outside commodities. The professional element was on top of the market most of the time and were influenced in their selling to some extent by the weakness in the securities market.

Favorable weather conditions throughout the south, with a continued slow cash oil demand, together with the other news, made for a situation where there was little in the news as a whole, to induce fresh speculative buying power. The bulk of the demand appeared to come from shorts. At times, stop loss orders were uncovered, but at the same time the market was very stubborn to selling pressure and the declines were very orderly.

The open interest in the market remains large. However, the technical position has been improved somewhat, and it was quite noticeable that sentiment was more divided on the break. The impression prevailed that a natural rally was in order.

Crude Oil Prices Lower.

Crude oil in the southeast sold off to the 9½¢ level and sales were reported at 9c in Texas, a break of about 1c a pound from the season's highs. The future market was off 87 to 107 points from the highs of the month on the active deliveries and showed declines at the low point of 170 to 211 points from the season's highs. Seed prices were quoted at \$40.00 @44.00 per ton f.o.b. The season's high point was about \$50.00 a ton.

The crude and seed markets, it will be noted, have not declined to the same extent as futures have, and the relative steadiness, particularly of seed, was looked upon as indicating that futures have reached a level where the market is in debatable ground.

At the same time, the short interest is mostly hedgers while the long interest is purely speculative. The disposition is to liquidate November, owing to fears of tenders, resulting in that month going from about 10c under March to 30 points dis-

count. It is feared that the same will be true of December and January when those deliveries roll around.

The consumer has been showing a holding off attitude. The result has been that cash business in oil has been spasmodic and mostly of a hand to mouth character. At the same time, the leading refiners report consumers taking deliveries against old orders in a large way, with the result that distribution continues at a good pace.

In quarters unusually well posted it was said that the outlook at this time is that October consumption will prove slightly smaller than that of the previous month.

Weakness in cotton and heaviness in lard were constant factors against oil, while there has been little or no disposition to change cotton crop ideas very materially. One private estimate made its appearance at 12,663,000 bales, which was only a few thousand bales under the last Government report. Reports indicate that ginnings and picking has progressed rapidly the past week, and most advices indicate that the crop is being ginned very rapidly.

SOUTHERN MARKETS.

New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, Oct. 20, 1927.—Cotton oil markets are lower in sympathy with corn and cotton and aided by the fact that compound has been selling above the price of pure lard in some directions. Hence consumption of the former is decreasing temporarily and futures are barely steady for nearby, but are steady for March and later positions. Some mills are replacing current crude sales with refined contracts. In those months crude is easier at 9 cents f.o.b. mills. This is below the cost of production.

Seed prices are holding firm account of a short crop and speculative buying. The market may work a fraction lower, but is apt to rebound quickly if anything bullish occurs. The trade is awaiting government ginnings report.

Memphis.

(Special Wire to The National Provisioner.)

Memphis, Tenn., Oct. 20, 1927.—Crude oil, 9c bid in the Valley, with no trading. Mills are holding for higher prices on account of the high price of cottonseed. Forty-one per cent meal, \$37.50; and loose cottonseed hulls, \$4.50, Memphis.

Oil Consumption Large.

September consumption of oil at 375,000 bbls. was above all expectations and compared with 253,000 bbls. the previous month. The refining loss thus far is running slightly under 9 per cent, although in some cases in Texas a refining loss of as low as 4½ per cent has been reported. The heavy consumption was materially offset by the visible supply in all positions. This totaled 1,203,000 bbls. against 680,000 bbls. last year. This accounted for a good deal of the confidence on the part of the bears the past week or so.

The trade is inclined to look for an increase in the visible supply this month owing to the heavy ginnings. Consumption of cotton oil the first two months of the season totaled 714,000 bbls. against 438,000 bbls. the same time last season. This heavy consumption is due to the fact that the oil was available and usually occurs when the carryover is of liberal size.

The bearish element, nevertheless, pointed out that not all of the carryover had been consumed the first two months which meant that the entire new crop was yet to come upon the market. At the moment statistics are against values and will probably continue so for a time but should make a bullish showing the latter part of the season, particularly if consumption holds up.

The position of compound, however, is not a favorable competing one and some in the provision trade report compound consumers switching to pure lard in parts of the country due to the price level.

The Census Bureau report on Cottonseed Oil and its products follows:

Cottonseed.			
	1927-28	1926-27	
Stock, August 1	89,000	23,000	
Received mills	1,398,000	1,115,000	
Crushed, September	745,000	551,000	
On hand September 30	645,000	587,000	
Crude Oil.			
Stock, August 1	16,105,000	8,280,000	
Produced September	224,229,000	160,316,000	
Shipped out same time	170,515,000	130,452,000	
On hand September 30	87,474,000	58,262,000	
Refined Oil.			
Stock, August 1	378,230,000	145,671,000	
Produced September	133,050,000	93,312,000	
Stock, September 30	225,782,000	63,723,000	
Crude Oil Exports.			
August	768,000	133,000	
Refined Oil Reports.			
August	865,000	169,000	
Refined Oil Consumption.			
	1927-28	1926-27	
Stock, August 1	378,230,000	145,671,000	
Produced September	133,050,000	93,312,000	
Total	511,289,000	238,983,000	
Stock, September 30	225,782,000	63,723,000	
Consumed, Domestic-Export,			
September	285,567,000	175,260,000	
Equal in barrels	714,000	438,000	

ASPEGREN & CO., Inc.

PRODUCE EXCHANGE BLDG.

NEW YORK CITY

BROKERS

REFINED COTTON SEED OIL CRUDE

ORDERS SOLICITED

TO BUY OR SELL PRIME SUMMER YELLOW COTTON SEED OIL ON
THE NEW YORK PRODUCE EXCHANGE FOR SPOT OR FUTURE DELIVERY

Standing the Test

IN the liquidation of the July position the New Orleans Refined Cotton Seed Oil Market has stood a severe test, and again proved itself to the satisfaction of all fair minded traders. It has met every test and not been found wanting.

The present stock of certificated oil in New Orleans is over ten million pounds.

**Always Use YOUR
Cotton Oil Market**

The New Orleans Refined Cottonseed Oil Contract was established at the request of the cotton oil trade.

New Orleans Cotton Exchange

Total consumption of refined oil for the month, 375,000 bbls. against 339,000 bbls. the previous month and 253,000 bbls. last year.

The visible supply of oil and seed equals 1,203,000 bbls., against 895,000 bbls. last month and 680,000 bbls. last year.

The total disappearance of refined crude and seed was apparently 379,000 bbls. for the month.

The visible supply is figured on the basis of 300 lbs. of oil per ton of seed and 9 per cent refining loss; last year 296 lbs. and 10 per cent refining loss.

COTTONSEED OIL—Market transactions:

Friday, Oct. 14, 1927.

	Range		Closing	
	Sales.	High. Low.	Bid.	Asked.
Spot			1090	a
Oct.			1090	a
Nov.			1100	a
Dec.	1000	1117 1110	1112	a
Jan.	1600	1118 1115	1116	a
Feb.			1118	a
Mar.	8000	1136 1130	1134	a
Apr.			1138	a
May	6200	1155 1150	1153	a
Total Sales, including switches, 15,200 bbls. P. Crude S. E. 9½@¾.				

Saturday, Oct. 15, 1927.

	Range		Closing	
	Sales.	High. Low.	Bid.	Asked.
Spot			1090	a
Oct.			1090	a
Nov.			1100	a
Dec.	800	1110 1107	1108	a
Jan.	400	1113 1112	1110	a
Feb.			1115	a
Mar.	6000	1131 1126	1130	a
Apr.			1133	a
May	3900	1149 1147	1149	a
Total Sales, including switches, 11,100 bbls. P. Crude S. E. 9½ Bid.				

THE EDWARD FLASH CO.

29 BROADWAY
NEW YORK CITY

**BROKERS EXCLUSIVELY
ALL VEGETABLE OILS**

In Barrels or Tanks

COTTON OIL FUTURES

On the New York Produce Exchange

Monday, Oct. 17, 1927.

	Range		Closing	
	Sales.	High. Low.	Bid.	Asked.
Spot			1090	a
Oct.			1090	a
Nov.			1090	a
Dec.	3200	1097 1090	1095	a
Jan.	5600	1099 1093	1096	a
Feb.			1100	a
Mar.	9000	1121 1110	1115	a
Apr.			1117	a
May	5000	1140 1131	1135	a
Total Sales, including switches, 22,800 bbls. P. Crude S. E. 9½@¾.				

Tuesday, Oct. 18, 1927.

	Range		Closing	
	Sales.	High. Low.	Bid.	Asked.
Spot			1078	a
Oct.	500	1095 1085	1080	a
Nov.	500	1101 1095	1080	a
Dec.	4200	1099 1082	1083	a
Jan.	1000	1102 1083	1084	a
Feb.			1090	a
Mar.	8100	1117 1103	1103	a
Apr.			1107	a
May	8500	1135 1122	1122	a
Total Sales, including switches, 22,800 bbls. P. Crude S. E. 9½ Sales & Bid.				

Wednesday, Oct. 19, 1927.

	Range		Closing	
	Sales.	High. Low.	Bid.	Asked.
Spot			1060	a
Oct.	1000	1075 1070	1060	a
Nov.	1600	1173 1063	1063	a
Dec.	5700	1077 1063	1067	a
Jan.	3400	1075 1064	1067	a
Feb.			1072	a
Mar.	12500	1096 1083	1089	a
Apr.			1094	a
May	5200	1117 1104	1109	a
Total Sales, including switches, 29,400 bbls. P. Crude S. E. 9½ Sales & Bid.				

Thursday, Oct. 20, 1927.

	Range		Closing	
	Sales.	High. Low.	Bid.	Asked.
Spot			1040	a
Oct.			1040	a
Nov.	1050	1050 1036	1046	a
Dec.	1065	1060 1060	a	
Jan.	1068	1058 1062	a	
Feb.			1065	a
Mar.	1087	1080 1081	a	
Apr.	1086	1086 1084	a	
May	1107	1098 1099	a	

SEE PAGE 37 FOR LATER MARKETS.

COCONUT OIL—The market continued rather quiet, but the tone has been somewhat better, the result of strength in tallow and other fats. Rumors were current of sales at 8½c Pacific coast, but details were lacking. The copra market was reported steady, although advices to Washington indicated that a plentiful supply has been flowing to the mills in the Philippines, all of which are operating but with two mills on part time. At New York, tanks were quoted at 8¾@8½c, while at the Pacific coast 8½c was asked.

SOYA BEAN OIL—A limited supply of this oil in nearby positions, with a fair inquiry and strength in other oils, made for a higher range, helped somewhat by strength in the Oriental markets. At New York, soya bean oil was quoted at 12c in barrels, while Pacific coast tanks were

quoted at 9½c, an advance of ¼c from last week.

CORN OIL—The position of the market was more or less nominal, but the undertone was easier, due to the setback in cotton oil. Corn oil, f.o.b. mills, was quoted at 9¼@9½c, a decline of about ¼c from the levels of a week ago.

PALM OIL—The position of this market is one of strength. Leading importers withdrew offerings owing to strength abroad and the higher range in tallow. Soapers' interest has been in evidence, but buyers are finding difficulty in securing round lots as holders are anticipating better levels. At New York, spot Nigre was quoted at 7¼@7½c; shipment, 7.00@7.10c; spot Lagos, 7¾@8c; shipment, 7¾c.

PALM KERNEL OIL—A fairly good business was reported to have passed at firm prices, with New York tanks quoted at \$8.70; casks, 9¼c; drums, 9¼c.

OLIVE OIL—The market was firm owing to limited offerings, but demand was rather quiet. At New York, old crop foots were quoted at 10½c and new crop at 9c.

SESAME OIL—Market nominal.

PEANUT OIL—Market nominal.

COTTONSEED OIL—Spot demand was slow, the spot market commanding a slight premium over the spot future. Southeast crude sold at 9½c; Valley, 9¼@9½c asked; Texas, 9c sales.

AUG. MARGARINE PRODUCTION.

Production of margarine during August, 1927, with comparisons, as reported by margarine manufacturers to the U. S. Department of Agriculture, was as follows:

UNCOLORED MARGARINE.

	Aug., '27.	Aug., '28.
	Lbs.	Lbs.
Exclusively vegetable	10,763,234	6,943,330
Animal and vegetable	8,675,940	7,660,612
Total	19,439,174	14,603,942
COLORED MARGARINE.		
Exclusively vegetable	328,740	271,573
Animal and vegetable	666,496	546,151
Total	995,236	817,724
Grand Total	20,434,410	15,421,666

ARGENTINE OIL PRODUCTION.

The production of cottonseed oil in Argentina is showing a rapid and consistent increase from year to year according to information published recently by the U. S. Department of Commerce.

In 1923 there was produced there 870,000 kilograms of cottonseed oil. In 1926 the production was 3,366,966 kilograms.

CANNED PORK EXPORT LARGE.

Exports of American canned pork are running far ahead of canned beef exports. For example, in August, 1927, exports of canned pork were valued at \$282,419, in addition to canned sausage worth \$71,922, while the exports of American canned beef in that month were valued at only \$71,641.

HULL OIL MARKET.

Hull, England, Oct. 21, 1927—(By Cable)—Refined cottonseed oil, 38s 9d; crude cottonseed oil, 35s.

The Procter & Gamble Co.

Refiners of all Grades of

COTTONSEED OIL

Puritan, Winter Pressed Salad Oil
Boreas, Prime Winter Yellow
Venus, Prime Summer White
Sterling, Prime Summer Yellow

White Clover Cooking Oil
Marigold Cooking Oil
Jersey Butter Oil
Moonstar Coconut Oil

P&G Special (Hardened) Coconut Oil

Refineries: IVORYDALE, OHIO
PORT IVORY, N. Y.
KANSAS CITY, KAN.
MACON, GA.
DALLAS, TEXAS
HAMILTON, CANADA

General Offices:
CINCINNATI, OHIO
Cable Address: "Procter"

THE WEEK'S CLOSING MARKETS

FRIDAY'S CLOSING.

Provisions.

Hog products continued heavy the latter part of the week with easier hogs, scattered liquidation, limited support and moderate cash trade.

Cottonseed Oil.

Weakness in grains had an influence and cottonoil made new lows for May delivery and new season's lows on refiners' pressure. Liquidation came with weaker outside markets and easier crude.

Commission houses' professionals were aggressive buyers and sentiment showed some change for the better at the close of the week. Southeast crude sold in a fair way at 9c; Valley, 9c bid; Texas, 8 $\frac{7}{8}$ c bid. Cash demand was quiet.

Quotations on cottonseed oil at Friday noon were: October, \$10.25; November, \$10.35@10.40; December, \$10.60@10.61; January, \$10.62@10.64; February, \$10.65@10.75; March, \$10.82@10.83; April, \$10.90; May, \$11.01@11.02.

Tallow.

Tallow, extra, sold at 9c.

Stearine.

Stearine, 13c close, asked.

FRIDAY'S GENERAL MARKETS.

New York, Oct. 21, 1927.—Spot lard at New York: Prime western, \$13.05@13.15; middle western, \$12.85@12.95; city, 12 $\frac{3}{4}$ c; refined continent, \$14.25; South American, \$15.00; Brazil kegs, \$16.00, compound, \$13.75.

ARGENTINE BEEF EXPORTS.

Cable reports of Argentine exports of beef this week up to Oct. 21, 1927, show exports from that country were as follows: To England, 171,550 quarters; to the Continent, 79,388; others, none.

Exports for the previous week were as follows: To England, 105,498 quarters; to the Continent, 61,311; others, none.

LARD AND GREASE EXPORTS.

Exports of lard from New York, Oct. 1, 1927, to Oct. 19, 1927, 15,689,990 lbs.; tallow, none; grease, 2,687,200 lbs.; stearine, 77,600 lbs.

CHICAGO MID-MONTH STOCKS.

Stocks of provisions in Chicago at the close of business on October 14, 1927, with comparisons, are reported by the Chicago Board of Trade as follows:

	Oct. 14, 1927.	Sept. 30, 1927.	Oct. 14, 1926.
Mess pork, new, made since Oct. 1, '27, bris.	272	386	
Mess pork, made Oct. 1, '26, to Oct. 1, '27.	226	174	
P. S. lard, made since Oct. 1, '27, lbs.	1,129,139	1,003,096	
P. S. lard, made Oct. 1, '26, to Oct. 1, '27, lbs.	43,342,801	57,852,357	30,251,269
P. S. lard made previous to Oct. 1, '26, lbs.	2,752,334	3,471,091	
Other kinds of lard, lbs.	3,285,328	4,199,911	3,518,030
S. R. sides, made since Oct. 1, '27, lbs.		610,795	
S. R. sides, made previous to Oct. 1, '27, lbs.	2,129,327	2,826,774	1,288,310
D. S. clear bellies, made since Oct. 1, '27, lbs.	1,926,983	972,591	
D. S. clear bellies, made previous to Oct. 1, '27, lbs.	20,946,397	27,340,073	15,527,312
D. S. rib bellies, made since Oct. 1, '27, lbs.	443,203	221,637	
D. S. rib bellies, made previous to Oct. 1, '27, lbs.	2,638,069	3,357,180	4,670,947
Ex. sh. cl. sides made since Oct. 1, '27, lbs.	32,686	57,945	
Ex. sh. cl. sides, made previous to Oct. 1, '27, lbs.	272,609	248,730	299,684

LIVERPOOL PROVISION STOCKS.

Stocks on hand at Liverpool on Oct. 1, 1927, with comparisons as estimated by the Liverpool Provision Trade Association, were as follows:

	Sept. 30, 1927.	Aug. 31, 1927.	Sept. 30, 1926.
Bacon	23,718 cwt.	27,437 cwt.	7,738 boxes
Hams	10,749 cwt.	5,021 cwt.	2,736 boxes
Shoulders	1,935 cwt.	1,433 cwt.	1,412 boxes
Lard (P. S. W.)	630 tees.	718 tees.	1,210 tees.
Lard (Refined)	2,757 tons	3,191 tons	4,939 tons

Imports into Liverpool for the month of September:

Bacon, (including shoulders) cwt.	49,439
Hams, cwt.	48,503
Lard, tons	2,495

The approximate weekly consumption ex-Liverpool stocks is given below:

	Bacon.	Hams.	Lard, tons.
Sept., 1927, cwt.	12,503	9,981	686
August, 1927, cwt.	16,256	12,420	873
Sept. 1926, boxes.	4,084	2,474	705

CURRENT LARD STATISTICS.

Lard produced, consumed and stocks on hand, including both domestic consumption and exports for the first eight months of 1927, with comparisons, are reported as follows:

LARD PRODUCED, CONSUMED AND STOCKS ON HAND.

(A) (1) PRODUCED.			
	1927. Pounds.	1926. Pounds.	
January	148,790,000	162,314,000	
February	120,492,000	126,905,000	
March	129,334,000	138,567,000	
April	125,723,000	126,385,000	
May	131,685,000	117,241,000	
June	151,008,000	122,885,000	
July	131,637,000	135,702,000	
August	116,183,000	114,803,000	
September	94,345,000	97,466,000	
Total	1,149,197,000	1,140,268,000	

CONSUMED.

(B) (2) EXPORTS.			
	1927. Pounds.	1926. Pounds.	
January	61,395,426	78,795,905	
February	51,618,642	66,598,654	
March	64,814,378	65,988,543	
April	69,991,408	64,919,299	
May	66,313,615	59,866,739	
June	68,444,917	57,613,915	
July	48,378,978	47,122,562	
August	51,918,517	55,475,174	
September	Not available	62,865,718	
Total	Not available	559,240,509	

(C) DOMESTIC.

	1927. Pounds.	1926. Pounds.	
January	67,810,574	61,809,095	
February	61,346,358	48,348,346	
March	59,553,622	55,615,457	
April	48,189,592	55,208,701	
May	53,006,385	48,915,261	
June	47,221,085	51,568,085	
July	51,440,022	53,534,438	
August	76,382,483	61,666,826	
September	Not available	80,275,282	
Total	Not available	517,947,491	

TOTAL.

	1927. Pounds.	1926. Pounds.	
January	129,206,000	140,605,000	
February	112,965,000	114,947,000	
March	114,368,000	121,604,000	
April	118,181,000	121,128,000	
May	119,820,000	108,782,000	
June	115,606,000	109,182,000	
July	99,819,000	100,937,000	
August	128,301,000	117,142,000	
September	143,483,000	143,141,000	
Total	1,081,309,000	1,077,188,000	

(D) STOCKS HELD END OF MONTH.

	1927. Pounds.	1926. Pounds.	
On hand beginning of year.	49,992,000	42,478,000	
January	69,376,000	64,187,000	
February	77,103,000	75,145,000	
March	92,069,000	93,108,000	
April	99,611,000	98,365,000	
May	111,976,000	106,824,000	
June	147,318,000	120,527,000	
July	179,136,000	153,572,000	
August	167,018,000	151,533,000	
September	117,880,000	105,558,000	

(A) Includes entire production, both neutral and other edible, by federally inspected plants and also production, both neutral and other edible, by plants not federally inspected, except a few small ones, but does not include production on the farms.

(B) Includes both neutral and other edible lard.

(C) Apparent consumption.

(D) Includes stocks held in cold storage plants and packing house plants only.

RECEIPTS AT CENTERS

SATURDAY, OCT. 15, 1927.

	Cattle.	Hogs.	Sheep.
Chicago	600	3,000	3,500
Kansas City	500	400	500
Omaha	125	2,500
St. Louis	2,500	2,000	1,800
St. Joseph	100	2,000	1,500
Sioux City	1,500	2,000	4,500
St. Paul	4,300	1,200	2,500
Oklahoma City	500	400	600
Fort Worth	700	200	700
Milwaukee	100
Denver	200	300	4,000
Louisville	100	500	200
Wichita	700	1,100	1,000
Indianapolis	400	3,000	400
Pittsburgh	250	1,920	600
Cincinnati	450	1,200	100
Buena Vista	1,170	2,430	5,000
Cleveland	100	300	100
Nashville, Tenn.	100	300	100
Toronto	200	400

MONDAY, OCT. 17, 1927.

	Cattle.	Hogs.	Sheep.
Chicago	32,000	35,000	30,000
Kansas City	38,000	6,000	17,000
Omaha	18,000	6,000	20,000
St. Louis	9,500	13,000	2,500
St. Joseph	4,500	2,000	2,000
Sioux City	12,000	4,000	7,500
St. Paul	19,000	14,000	24,000
Oklahoma City	1,500
Fort Worth	6,000	1,000	1,000
Milwaukee	300	1,000	100
Denver	13,500	1,700	50,100
Louisville	2,500	600	900
Indianapolis	500	4,000	300
Pittsburgh	700	5,000	3,000
Cincinnati	4,500	4,100	600
Buffalo	3,000	16,000	9,600
Cleveland	1,300	4,000	5,000
Nashville, Tenn.	800	400	600
Toronto	6,400	1,500	6,000

TUESDAY, OCT. 18, 1927.

	Cattle.	Hogs.	Sheep.
Chicago	10,000	26,000	21,000
Kansas City	15,000	7,500	9,000
Omaha	11,500	4,500	21,000
St. Louis	7,500	13,500	2,000
St. Joseph	2,000	4,000	3,000
Sioux City	2,500	2,000	2,000
St. Paul	2,500	9,500	3,000
Oklahoma City	1,200	900
Fort Worth	4,200	800	1,200
Milwaukee	1,000	3,500	400
Denver	3,800	1,300	32,800
Louisville	100	500	100
Wichita	200	800	200
Indianapolis	1,200	6,000	1,000
Pittsburgh	100	1,600	700
Cincinnati	400	4,100	600
Buffalo	100	1,600	600
Cleveland	500	1,800	1,400
Nashville, Tenn.	100	100	100
Toronto	500	200	600

WEDNESDAY, OCT. 19, 1927.

	Cattle.	Hogs.	Sheep.
Chicago	11,000	15,000	17,000
Kansas City	12,000	6,000	13,000
Omaha	3,000	4,000	10,000
St. Louis	2,500	1,000	1,000
St. Joseph	2,000	4,000	3,000
Sioux City	2,000	4,000	2,000
St. Paul	4,500	15,000	4,000
Oklahoma City	500	900
Fort Worth	4,000	1,200	800
Milwaukee	600	4,000	400
Denver	3,800	900	3,200
Louisville	200	800	100
Wichita	800	2,400	500
Indianapolis	1,000	6,000	1,000
Pittsburgh	100	1,000	600
Cincinnati	600	4,000	600
Buffalo	300	2,000	900
Cleveland	400	2,000	1,800
Nashville, Tenn.	200	500	100
Toronto	300	300	200

THURSDAY, OCT. 20, 1927.

	Cattle.	Hogs.	Sheep.
Chicago	12,000	26,000	18,000
Kansas City	5,000	5,000	9,000
Omaha	3,500	4,000	6,000
St. Louis	3,500	8,500	1,500
St. Joseph	1,200	2,500	3,000
Sioux City	2,000	2,500	2,500
St. Paul	5,500	11,000	10,000
Oklahoma City	600	900
Fort Worth	3,800	1,200	800
Milwaukee	1,000	4,500	500
Denver	2,700	800	22,100
Wichita	1,000	2,200	400
Indianapolis	600	4,500	500
Pittsburgh	1,800	600
Cincinnati	1,000	3,000	900
Buffalo	500	1,900	600
Cleveland	300	1,800	3,000

FRIDAY, OCTOBER 21, 1927.

	Cattle.	Hogs.	Sheep.
Chicago	3,000	16,000	15,000
Kansas City	1,500	3,000	4,000
Omaha	1,200	4,000	5,000
St. Louis	1,200	11,500	500
St. Joseph	1,800	3,500	7,500
Sioux City	1,500	3,000	1,500
St. Paul	2,500	9,000	2,500
Oklahoma City	1,600	1,100
Fort Worth	2,200	700	5,000
Wichita	1,100	800	8,500
Indianapolis	500	6,000	200
Pittsburgh	3,500	1,200
Cincinnati	1,000	3,600	1,000
Buffalo	500	5,100	3,200
Cleveland	300	2,000	1,600

LIVE STOCK MARKETS

CHICAGO.

(Reported by U. S. Bureau of Agricultural Economics.)
Chicago, Ill., Oct. 20, 1927.

CATTLE—Fed steers are 50@75c over week ago and the highest of the year. Trade was active at the advance. Grassers are 25@40c higher. Stockers and feeders are strong on the better grades and 25@40c lower on common and medium offerings. Fat cows and heifers are about steady. Cutters are 10@15c higher. Bulls are 25@50c lower; vealers, \$1.00 lower. Heavy fed steers reached \$17.25. Yearlings on the closing session made \$17.35. Grain fed steers, \$16.00@17.00; grassy and warmed up natives, \$9.75@14.00, depending upon weight, condition and breeding. Few steers showing much grain went below \$13.50. The grass run was the largest of the season. Heavy western steers sold up to \$13.60; bulk, \$9.85@11.50; most fat cows, \$6.50@8.00; heifers, \$8.00@10.50; strictly choice fed yearling heifers, up to \$15.15.

Runs were large numerically but from a beef tonnage standpoint continued small. The steer trade started off at last week's peak and quickly worked to new high levels, a regular scramble developing on Wednesday and Thursday. All grades shared the upturn. Killers took everything showing a "kill," meeting in the range run stiff competition from feeder buyers who wanted quality westerns.

Previously high prices this year for fat steers have been rendered obsolete by this week's upturn, and prophesies made a week or so ago that fed steers would not pass \$17.00 have been discredited. Not since war days have prices been so high or killer activity so pronounced. Seven loads of South Dakota fed yearlings averaging 1,021 lbs. made \$17.35, going on shipper account as did \$17.25 yearlings scaling 991 lbs. Iowa fed bullock sold upward to \$17.25, averaging 1,428 lbs. The run included about 17,000 head of western grassers, mostly steers.

HOGS—Increased supplies reduced hog values sharply for the week. Heavy butchers are 10@30c lower; medium weights, 25@35c lower; light weights and light lights, 40@50c lower; packing sows and pigs, 50@65c lower; late top, \$11.80; bulk good and choice 210 to 325 lb. averages, \$11.40@11.75; 160 to 200 lbs., \$10.60@11.45; packing sows, \$9.35@10.00; best

lightweights, \$10.25@10.40; pigs, largely \$9.50@10.00; strongweights, \$10.25.

SHEEP—More liberal receipts early gave buyers the opportunity to pound prices back to \$14.00. There was some upward reaction on inbetween kinds, leaving prices on a 15@25c basis, while sheep had some shipping competition and look strong to 15c higher. The early top on fat lambs was at \$14.10, choice westerns closing at \$14.00, with best natives and medium weight fed woolled lambs at \$13.75.

Most desirable range lambs were on a \$13.75@14.00 basis, good kinds going down to \$13.50, and below with native lambs at \$13.25@13.50 mostly. Buck lambs rejected from loads scaling 100 to 130 lbs. cleared at \$11.00@11.50, culls going at \$10.00@10.75, with fat ewes at \$5.50@6.25 and the best at \$6.65. Fed clipped lambs in limited numbers were on a \$11.60@12.00 basis. Good woolled comebacks going at \$13.25.

ST. LOUIS.

(Reported by U. S. Bureau of Agricultural Economics.)

East St. Louis, Ill., Oct. 20, 1927.

CATTLE—Compared with a week ago, native steers sold steady to strong. Western steers, fat heifers, low cutters and good and choice vealers are steady. Grass heifers and cows are 25c lower. Medium bulls 25c higher. Tops for week: 1,562 lb. matured steers and 1,030 lb. yearlings, \$15.50; 655 lb. mixed yearlings, \$14.25; 1,185 lb. western steers, \$10.70.

Bulls for week: Native steers, \$10.25@14.75; western steers, \$7.65@10.00; fat heifers, \$11.50@12.50; cows, \$6.00@7.25; low cutters, \$4.50@5.00.

HOGS—A growing scarcity of finished hogs, a preponderance of light, half fat kinds and a sharp dip in values marked the week's trade. Prices slumped 25@50c from last Thursday, with most sales 40@50c lower, including light lights and pigs.

Packing sows, the only class to escape penalty, show a 15@25c advance. Bulk

LIVESTOCK PRICES AT LEADING MARKETS.

Following are livestock prices at five leading Western markets on Thursday, Oct. 20, 1927, as reported to THE NATIONAL PROVISIONER by leased wire of the Bureau of Agricultural Economics, U. S. Department of Agriculture:

Hogs (Soft or oily hogs and roasting pigs excluded):	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANSAS CITY.	ST. PAUL.
Hvy. wt. (250-350 lbs.) med-ch.....	\$11.00@11.80	\$11.00@11.75	\$10.10@11.40	\$10.40@11.30	\$10.25@11.10
Med. wt. (200-250 lbs.) med-ch.....	11.10@11.80	11.35@11.75	10.65@11.40	11.00@11.35	10.75@11.10
Lt. wt. (160-200 lbs.) com-ch.....	10.50@11.55	11.00@11.50	9.85@11.10	10.40@11.25	10.25@11.00
Lt. lt. (130-160 lbs.) com-ch.....	9.25@10.40	9.60@10.50	9.40@9.90	9.15@10.10	9.25@9.85
Packing sows, smooth and rough.....	9.25@10.25	10.00@10.75	9.75@10.25	10.00 only
Slight. pigs (130 lbs. down), med-ch..	9.00@10.25	10.00@10.75	9.75@10.25	10.00 only
Av. cost and wt., Wed. (pigs excluded)	10.82-236 lb.	11.34-192 lb.	10.28-290 lb.	10.73-237 lb.
Slaughter Cattle and Calves:					
STEERS (1,500 LBS. UP):					
Good-ch.....	14.00@17.25	12.25@16.25	12.00@16.50
STEERS (1,300-1,500 LBS.):					
Choice.....	16.50@17.25	15.50@16.25	14.75@16.25	15.00@16.50	14.25@16.00
Good.....	13.25@16.50	13.00@15.50	12.25@14.75	12.00@15.00	11.50@14.25
STEERS (1,100-1,300 LBS.):					
Choice.....	16.50@17.25	15.50@16.25	14.75@16.25	15.00@16.25	14.00@16.00
Good.....	13.00@16.50	12.75@15.50	11.75@14.75	11.75@15.00	11.25@14.00
STEERS (950-1,100 LBS.):					
Choice.....	16.25@17.25	15.25@16.00	14.75@16.25	15.00@16.25	13.50@16.00
Good.....	12.75@16.50	12.25@15.25	11.50@14.75	11.75@15.00	10.50@13.50
STEERS (800 LBS. UP):					
Medium.....	9.25@13.25	8.25@12.75	8.25@12.25	8.00@12.00	7.00@10.75
Common.....	7.00@9.25	6.75@8.25	6.25@8.25	6.25@8.25	6.00@7.00
STEERS (FED CALVES AND YEARLINGS 750-950 LBS.):					
Choice.....	15.25@16.00	14.75@15.75	14.25@15.75	14.50@16.25	12.50@15.75
Good.....	12.00@15.25	11.75@14.75	11.00@14.25	11.25@14.50	10.00@12.50
HEIFERS (850 LBS. DOWN):					
Choice.....	14.00@15.00	13.50@14.50	12.75@14.25	13.25@15.00	11.50@13.25
Good.....	10.75@14.00	11.50@13.50	10.00@12.75	10.00@13.50	8.75@11.50
Common-med.....	7.25@11.00	6.75@11.50	6.50@10.25	6.25@10.00	6.00@8.75
HEIFERS (850 LBS. UP):					
Choice.....	11.50@14.25	11.00@13.00	11.00@13.50	11.00@13.50	9.50@12.25
Good.....	9.25@13.50	9.00@11.00	8.75@12.00	8.50@13.00	8.40@10.00
Medium.....	8.00@10.75	7.75@9.00	7.00@9.25	6.50@9.25	6.50@8.40
COWS:					
Choice.....	9.00@10.00	9.00@9.75	8.50@9.75	8.50@9.25	8.00@9.25
Good.....	7.50@9.00	7.50@9.00	6.75@8.50	6.75@8.50	6.50@8.00
Common-med.....	6.00@7.50	6.00@7.50	5.75@7.50	6.00@7.50	5.50@6.50
Low cutter and cutter.....	5.00@6.00	4.25@6.00	4.75@5.75	4.85@6.00	4.25@5.50
BULLS (YEARLINGS EXC.):					
Beef Good-ch.....	7.25@7.75	7.00@7.75	6.75@7.75	6.75@7.25	6.80@7.25
Cutter-med.....	5.25@7.25	5.00@7.00	5.25@7.25	5.00@6.75	5.25@6.75
CALVES (500 LBS. DOWN):					
Medium-ch.....	7.00@10.50	7.00@9.50	7.00@10.00	6.50@10.25	7.00@9.50
Cull-common.....	6.00@7.00	5.00@7.00	5.00@7.00	5.00@6.50	5.00@7.00
VEALERS (MILK-FED):					
Good-ch.....	13.00@15.00	15.50 only	11.50@13.50	11.50@14.00	10.00@12.75
Medium.....	12.50@13.00	12.00@15.50	9.50@11.50	8.00@11.50	8.00@10.00
Cull-common.....	8.00@12.50	5.50@12.00	6.00@9.50	5.50@8.00	5.50@8.00
Slaughter Sheep and Lambs:					
Lambs (84 lbs. down) good-choice....	13.10@14.00	12.50@13.50	12.75@13.65	12.50@13.65	12.25@13.50
Lambs (82 lbs. down) medium.....	12.25@13.10	11.50@12.50	11.75@12.75	11.50@12.50	11.25@12.50
Lambs (all weights) cull-common.....	10.00@12.25	8.50@11.50	9.00@11.75	8.00@11.50	9.25@11.25
Yearling wethers (110 lbs. down) medium-choice.....	9.75@12.25	8.50@11.50	8.25@10.25	8.25@11.00	8.00@10.25
Ewes (120 lbs. down) medium-choice.....	4.75@6.65	5.00@5.50	4.50@6.25	4.00@6.00	4.00@6.00
Ewes (120-150 lbs.) medium-choice.....	3.75@6.25	4.00@5.50	4.00@6.00	3.75@5.75	4.00@6.00
Ewes (all weights) cull-common.....	1.50@4.75	1.00@4.50	1.50@4.50	1.25@4.00	1.50@4.00

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of 160-170 averages brought \$11.10@11.25 today; 180-200 lb., \$11.35@11.50; a few stronger weights, \$11.60 and \$11.65; one load, \$11.75; 140-150 lb., \$10.75@11.00; most pigs, \$10.25@10.75; packing sows, \$10.25@10.40.

SHEEP—Trading in sheep and lambs is quiet and devoid of outstanding features. The market strengthened a little and the few lambs offered sold from \$12.75@13.25 to packers and \$13.25@13.50 for a few loads to outsiders. Choice western yearlings brought \$11.50; cull lambs, \$8.50; fat ewes, \$4.50@5.50.

KANSAS CITY.

(Reported by U. S. Bureau of Agricultural Economics.)
Kansas City, Mo., Oct. 20, 1927.

CATTLE—All classes of fed steers and yearlings met a rather broad demand and closed the week at strong to 25c higher levels. Weighty kinds were scarce and show the full advance. Grass fat steers were fairly numerous but made a good clearance at steady to strong prices. New high levels for the year were scored on both weighty steers and yearlings during the week. Choice 1,365 lb. steers made \$16.50, while best yearlings stopped at \$16.25. Good to choice natives sold from \$12.50@15.25, while warmed up kinds and fed grassers were taken from \$10.50@13.75. Straight grassers cleared from \$7.25@10.25. Fat cows held steady, but cutter grades closed at strong to 25c higher rates. Bulls are steady to weak. Vealers are steady with tops at \$14.00.

HOGS—A weaker undertone predominated in the week's hog trade and practically all grades and weights are 10@25c lower than last Thursday. Finished butchers scaling 300 lbs. and above are only 5@10c off.

Best 225-240 lbs. butchers sold at \$11.35 on Thursday's session and the bulk of the more desirable grades of 180-325 lbs. cleared from \$11.00@11.30, extreme heavies sold down to \$10.75 and light lights ranged from \$10.25@10.65; packing sows are 25c lower, with \$9.50@10.00 taking the bulk.

SHEEP—Trade in fat lambs ruled moderately active and closing prices are 10@15c higher than a week previous. Best western lambs sold up to \$13.65 while the bulk of the westerns cleared from \$13.10@13.50. Natives were scarce, with the best selling at \$13.00. Fat sheep held at around steady levels, with most of the slaughter ewes going at \$5.00@5.50.

OMAHA.

(Reported by U. S. Bureau of Agricultural Economics.)
Omaha, Neb., Oct. 20, 1927.

CATTLE—Urgency featured the market for most killing classes during the week, and prices were maintained on a strong to higher trend. Generally, slaughter steers and she stock show an upturn for the week of fully 25c, with extremes of 50c upturns on beef cows and fed steers. Yearlings averaging 1,075 lbs. and 1,020 lbs. earned \$16.00, a new top for the year. Bulls and veals held fully steady, and heavy calves advanced fully 50c.

HOGS—While supplies arriving have been light, narrow inquiry from order buyers and an indifferent attitude displayed by local packers, coupled with declining prices at outside centers, resulted in a downward trend to prices for the trade under review.

Comparisons Thursday with Thursday show choice medium weight butchers 10@25c lower; other classes, 25@50c lower. Thursday's bulks follow: 160-200 lb. lights, \$10.25@11.00; 200-300 lb. butchers, \$11.00@11.25; top, \$11.40; packing sows, \$9.50@9.85; stags, \$8.50@9.25.

SHEEP—A two way market was witnessed in the fat lamb trade, prices breaking sharply the fore part of the week. A reaction noted on Wednesday and Thursday, and comparison with a week ago show values to 25c lower, the big end of the decline being on fed clipped lambs carrying excessive weight.

Closing bulks on fat range lambs, \$13.10@13.55; top, \$13.65; natives, \$12.75@13.00; fed clipped lambs, \$11.25@12.00.

Sheep ruled generally steady throughout the period. Wethers, upward to \$7.50; ewes, upward to \$6.00.

SIOUX CITY.

(Special Letter to The National Provisioner.)

Sioux City, Ia., Oct. 19, 1927.

CATTLE—Receipts of cattle for the first three days of the week totaled 16,000 head, about 2,500 less than received for the same time last week. The bulk of the offerings was made up of range stock, quality not averaging as good as the last two weeks, suggesting that the time has arrived when cleanup stock can be expected from the western ranges.

Few long fed steers and yearlings are arriving. Shortfed cattle are beginning to make their appearance in numbers, and

are having a depressing influence on the market. Prime cattle are quotable up to \$16.25 on a par with the high point of the season.

Warmed-ups and grass beefs suffered further declines this week, being quoted 25c lower and \$1.00 lower than two weeks ago. The decline was shared by butcher cows and heifers. Supplies of common quality have been greatly increased in this division. Bulls and veals are steady.

HOGS—Hog receipts continue light with average weights running heavy. Springs pigs have not yet begun to move in numbers. The market has been in the buyers' hands this week, being a big quarter lower for the three days.

The top for medium butchers today was \$11.20, with the bulk of that class around \$11.00. Strongweights and heavy mixed sold at a spread of \$10.00@11.00 and desirable lights at \$10.50, and underweight lights at \$9.25@10.00. The bulk of the sows sold at \$9.25@9.90, with extremes down to \$8.50.

SHEEP—Market strong. Best native lambs, \$13.50; ewes, \$6.50.

ST. JOSEPH.

(Reported by U. S. Bureau of Agricultural Economics.)

St. Joseph, Mo., Oct. 20, 1927.

CATTLE—Decreased supplies and urgent demands brought 25@50c higher beef steer and yearling prices. Choice grades continued very scarce. A few steers made \$15.50; load lots of yearlings, \$15.00, and most grain feds \$11.00@13.75. Grass steers bulked at \$8.75@10.25, with a few up around \$10.50; a spread of \$10.75@13.00 took fed grassers.

Fat she stock finished fully 25c higher for the week, with spots 25@50c higher. Beef cows were largely on the grassy order and sold at \$6.25@7.50, with fed kinds at \$8.50 and above. Short fed heifers cashed freely at \$10.50@11.35, and a few ranged above \$12.50.

Cutter and low cutter cows were in best demand and made \$5.00@5.75 for the most part. Bulls ruled strong and medium grades went at \$6.00@6.50 largely. Steady prices prevailed for vealers, with a \$13.50 top.

HOGS—Declines of 25@60c featured the swine trade. The full reduction occurred on lower grade light and medium weight butchers. Packing sows showed 25@50c losses, with rough heavies at the maximum downturn. Choice 220-240 lb. butchers



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topped at \$11.35 today. Most better grade 190-300 lb. offerings made \$11.00@11.25. A spread of \$10.25@10.90 took the bulk of 140-180 lb. weights, and a few scaling above 350 lbs. ranged down to \$10.50. The majority of packing sows cleared at \$9.50@9.75. Smooth lights sold up to \$10.00.

SHEEP—Fat woolled lambs closed strong to 15c higher, most of the advance going to choice westerns. Clipped lambs declined 25c and other killing classes held close to steady. Numerous range lambs sold up to \$13.50. Best native lambs scored \$13.00; cull and common kinds, \$8.00@11.50; freshly shorn yearlings, \$11.85 down. A few fat range yearlings cashed at \$9.25@10.00 and fat ewes topped at \$6.00.

ST. PAUL.

(By U. S. Bureau of Agricultural Economics and Minnesota Department of Agriculture.)

South St. Paul, Minn., Oct. 19, 1927.

CATTLE—Monday's opening losses of 15@25c on most killing cattle were fully erased by the mid-week session, and in the case of cutters and bulls, these showed a strong to 25c advance.

Ordinary quality predominated, and while a few cars of range steers sold at \$10.50@12.25, the bulk of the crop cleared at \$8.75@10.50. She stock sold mostly at \$6.00@7.25 on cows. Specialties went to \$8.00. Heifers sold at around \$6.75@8.25, and a few outstanding cars went for \$8.50@9.50. Cutters closed today at \$4.50@5.50; medium grade bulls, \$6.25@6.75, and with vealers, largely at \$12.50.

HOGS—Butchers and light hogs are generally around 10c lower for the week, with packing sows 25@50c lower. Recently most of the 170-210 lb. weights sold at \$10.75@11.00, with a few loads late today \$11.05@11.10, light lights from \$10.25@10.50. Pigs cleared at \$10.00, or 25c lower, with sows largely \$9.65@9.75.

SHEEP—For the week lambs are steady to 25c lower, sheep steady. Wednesday saw most of the fat lambs selling at \$12.00@13.00, heavies \$11.25@11.50, and culls \$9.25@9.50. Fat cows sold to packers at \$4.50 to \$6.00, culls \$2.00 to \$3.50.

SLAUGHTER REPORTS.

Special reports to The National Provisioner show the number of livestock slaughtered at the following centers for the week ending Oct. 15, 1927.

CATTLE.

	Week ending Oct. 15.	Prev. week.	Cor. week.
Chicago	24,565	28,883	34,943
Kansas City	32,231	34,486	40,871
Omaha	21,979	27,919	18,942
East St. Louis	16,788	15,935	16,168
St. Joseph	11,002	10,011	11,063
St. Louis	10,352	9,128	10,907
Cudahy	1,116
Fort Worth	6,841	8,394	8,679
Philadelphia	1,710	1,822	2,296
Indianapolis	6,354	6,333	4,974
Boston	1,438	1,315	2,038
New York and Jersey City	8,244	9,488	10,756
Oklahoma City	5,748	5,925	4,889
Total	147,250	159,659	168,712

HOGS.

	Week ending Oct. 15.	Prev. week.	Cor. week.
Chicago	70,700	76,300	71,100
Kansas City	17,949	15,123	25,658
Omaha	22,390	19,952	16,296
East St. Louis	28,235	30,149	28,998
St. Joseph	14,756	11,844	19,944
St. Louis	10,409	9,759	14,514
Port Worth	4,218	4,933	2,960
Philadelphia	19,599	15,313	21,139
Indianapolis	36,246	31,142	17,646
Boston	7,622	7,363	7,412
New York and Jersey City	51,059	39,644	51,323
Oklahoma City	4,499	4,721	3,084
Total	287,712	295,343	224,342

SHEEP.

	Week ending Oct. 15.	Prev. week.	Cor. week.
Chicago	58,450	57,595	69,679
Kansas City	27,627	29,118	28,506
Omaha	25,064	28,003	30,064
East St. Louis	7,777	7,686	6,837
St. Joseph	24,359	18,402	17,832
St. Louis	7,304	8,138	11,761
Cudahy	479
Fort Worth	4,013	2,258	5,655
Philadelphia	5,742	5,452	6,367
Indianapolis	7,177	6,230	1,045
Boston	4,183	5,183	7,494
New York and Jersey City	51,476	59,162	55,405
Oklahoma City	66	72	66
Total	233,521	219,279	241,058

PACKERS' PURCHASES.

Purchases of livestock by packers at principal centers for the week ending Saturday, Oct. 15, 1927, with comparisons, are reported to The National Provisioner as follows:

CHICAGO.

	Cattle.	Hogs.	Sheep.
Armour & Co.	5,573	5,500	24,858
Swift & Co.	5,752	4,900	16,997
Morris & Co.	2,770	9,800	8,461
Wilson & Co.	5,649	4,400	8,134
Anglo-Amer. Prov. Co.	779	800
G. H. Hammond Co.	3,054	2,000
Libby, McNeill & Libby
Brennan Packing Co.	5,700 hogs;	Miller & Hart.
2,700 hogs; Independent Packing Co.	1,900 hogs;	Boyd, Lunham & Co.	2,600 hogs;
Western Packing & Provision Co.	7,800 hogs;	Roberts & Oake,	3,200 hogs;
others, 16,300 hogs.

KANSAS CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour & Co.	4,914	1,533	3,138	4,924
Cudahy Pkg. Co.	4,965	1,166	2,033	7,529
Fowler & Co.	685
Morris & Co.	4,422	1,115	1,844	4,857
Swift & Co.	4,739	1,243	4,982	5,062
Wilson & Co.	5,482	1,248	2,816	5,108
Local butchers	968	76	2,436	87
Total	25,850	6,381	17,949	27,027

OMAHA.

	Cattle and Calves.	Hogs.	Sheep.
Armour & Co.	5,475	6,206	5,408
Cudahy Pkg. Co.	5,938	5,295	6,288
Dold Pkg. Co.	1,510	4,922
Morris & Co.	3,346	1,743	2,685
Swift & Co.	7,065	4,414	14,705
Eagle Pkg. Co.	17
M. Glassburg Co.	20
Glaser Prov. Co.	24
Hoffman Bros.	34
Mayerowich & Vall.	31
Omaha Pkg. Co.	74
J. Rife Pkg. Co.	26
J. Rife & Sons	83
So. Omaha Pkg. Co.	136
Lincoln Pkg. Co.	399
Morrell Pkg. Co.	23
Nagle Pkg. Co.	38
Sinclair Pkg. Co.	126
Wilson & Co.	61
Kennett-Murray Co.	1	729
J. W. Murphy	2,743
Other hog buyers	9,016
Total	24,380	35,070	29,144

ST. LOUIS.

	Cattle.	Calves.	Hogs.	Sheep.
Armour & Co.	2,480	488	3,247	1,469
Swift & Co.	4,276	1,904	5,526	1,796
Morris & Co.	2,910	506	7,895	737
East Side Pkg. Co.	782	40	3,747
All others	5,340	1,334	7,720	3,775
Total	16,788	3,826	28,235	7,777

ST. JOSEPH.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	3,608	1,057	7,281	16,148
Armour & Co.	2,764	346	4,081	4,848
Morris & Co.	2,569	588	3,230	3,354
Others	7,828	615	5,561	7,963
Total	16,769	2,606	20,153	32,313

SIoux CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	2,866	478	4,508	2,542
Armour & Co.	3,115	506	4,027	3,160
Swift & Co.	2,292	589	2,101	2,319
Sacks Pkg. Co.	43
Smith Bros.	55	1
Local butchers	153	20
Order buyers	2,554	253	9,835
Total	11,078	1,847	20,486	8,021

MILWAUKEE.

	Cattle.	Calves.	Hogs.	Sheep.
Plankinton Pkg. Co.	1,727	4,220	14,171	1,328
Swift & Co., Chicago	240
U. D. B. Co., New York	54
The Layton Co.	322
R. Gums & Co.	186	67	50
Armour & Co., Milwke.	518	2,111
Armour & Co., Chicago	240
Butchers	290	375	149	310
Traders	307	64	3	49
Total	3,322	6,770	14,712	1,977

OKLAHOMA CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Morris & Co.	2,620	714	1,982	22
Wilson & Co.	2,037	713	2,108	44
Other butchers	264	408
Total	4,321	1,427	4,499	66

WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	1,522	754	5,921	546
Dold Pkg. Co.	468	58	4,655
West. Dred. Beef Co.	35
Dunn-Ostertag
Keefe-Le Sturgeon	106
Total	2,314	812	10,476	546

ST. PAUL.

	Cattle.	Calves.	Hogs.	Sheep.
Armour & Co.	5,281	3,837	13,277	6,434
Cudahy Pkg. Co.	850	1,574
Hertz Bros.	219	30
Swift & Co.	7,884	5,901	21,277	16,768
United Pkg. Co.	1,758	274
Others	1,799	25	11,562	5,093
Total	17,791	11,641	46,116	28,288

INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Eastern Buyers	1,992	1,703	21,905	6,297
Kingman & Co.	937	656	8,273	378
Indianapolis Abat. Co.	1,382	311	1,776	246
Armour & Co.	463	10	2,368
Bell Pkg. Co.	6	480
Brown Bros.	128	15	12
Hilgemeyer Bros.	871
Schussler Pkg. Co.	31	478
Riverview Pkg. Co.	8	241
Meyer Pkg. Co.	82	6	391
Indiana Provision Co.	24	528	12
Art Wabnitz	4	71	31
Maas-Hartman & Co.	31
Steinmetz Pkg. Co.	39	17
Hoosier Abat. Co.	38
Misc.	733	69	138	158
Total	5,859	2,880	35,849	7,187

CINCINNATI.

	Cattle.	Calves.	Hogs.	Sheep.
C. A. Freund	169	78	170
Sam Gall & Son	16	406
J. Hillberg & Son	150	182
Gus Juengling	165	111	55
E. Kahn Son Co.	1,006	226	3,880	310
Kroger Groc. & Bkg. Co.	247	226	2,618
Lohrey Pkg. Co.	5	280
H. H. Meyer Pkg. Co.	63	2,726
W. G. Rehn & Son	158	69
A. Sander Pkg. Co.	14	1,203
J. Schlachter & Son	288	197	164
J. F. Schroth Pkg. Co.	18	2,534
Vogel & Son	9	528
Total	2,272	923	13,908	1,087

RECAPITULATION.

Recapitulation of packers' purchases by markets for the week ending Oct. 15, 1927, with comparisons:

CATTLE.

	Week ending Oct. 15.	Prev. week.	Cor. week.
Chicago	24,565	28,883	34,943
Kansas City	32,231	34,486	40,871
Omaha	21,979	27,919	18,942
St. Louis	16,788	15,935	16,168
St. Joseph	11,002	10,011	11,063
St. Louis	10,352	9,128	10,907
Oklahoma City	4,499	4,721	3,084
Indianapolis	6,354	6,333	4,974
Cincinnati	2,272	1,801	2,283
Milwaukee	3,322	3,635
Wichita	2,314	2,137	2,412
Denver	2,817
St. Paul	17,791	15,225
Total	155,309	182,373	148,585

HOGS.

	Week ending Oct. 15.	Prev. week.	Cor. week.
Chicago	70,700	76,300	71,100
Kansas City	17,949	15,123	25,658
Omaha	22,390	19,952	16,296
East St. Louis	28,235	30,149	28,998
St. Joseph	14,756	11,844	19,944
St. Louis	10,409	9,759	14,514
Port Worth	4,218	4,933	2,960
Philadelphia	19,599	15,313	21,139
Indianapolis	36,246	31,142	17,646
Boston	7,622	7,363	7,412
New York and Jersey City	51,059	39,644	51,323
Oklahoma City	4,499	4,721	3,084
Total	318,133	295,547	275,406

SHEEP.

Chicago	58,450	57,595	69,679
Kansas City	27,627	29,118	28,506
Omaha	25,064	28,003	29,064
St. Louis	7,777	7,686	6,837
St. Joseph	32,313	30,995	23,550
Sioux City	8,021	7,558	11,546
Oklahoma City	66	72	66
Indianapolis	7,187	6,061	14,028
Cincinnati	1,087	1,011	704
Milwaukee	1,077	1,847	
Wichita	546	670	467
Denver			7,095
St. Paul	28,288	32,739	
Total	202,463	201,942	185,895

HIDE AND SKIN MARKETS

Chicago.

PACKER HIDES—There was a rather scattered trade in the packer hide market during the week, with heavy hides steady to firm and light stocks easy. Opinions as to the actual quantities moved during the week vary from 35,000 up to 70,000 hides, Sept.-Oct. take-off, with the probability that there was some little trading of a confidential nature included in the higher estimate.

At the end of last week, there was a movement of around 40,000 light native and branded cows, at a $\frac{1}{2}$ c reduction from the previous top prices. Some further small sales appeared at these prices during this week, and killers appear willing to trade on the entire list at last actual trading prices. The kill is running largely to lighter weight stock, however, and buyers are showing hesitancy in taking on light hides, with the best quality of the year still available.

Spread native steers are quoted nominally at $24\frac{1}{2}$ @ 25 c, based on trading in the East at $24\frac{1}{2}$ c. Around 5,000 heavy native steers moved early in the week at $23\frac{1}{2}$ c, mostly Oct. take-off. Sales of 4,000 extreme native steers were made at $21\frac{1}{2}$ c, for Sept.-Oct., or $\frac{1}{4}$ c easier.

Butt brands are firm, with good demand and production light. Around 3,000 sold at 22 c. About 4,000 Colorados also moved at $21\frac{1}{2}$ c. Some heavy Texas steers were reported sold at 22 c, these prices all being steady. Rumors of trading in light Texas steers are unconfirmed, but these are quoted at $21\frac{1}{2}$ c, steady. Extreme light Texas steers are quoted at $20\frac{1}{2}$ c.

Several small lots, totalling 3,000 heavy native cows, brought $21\frac{1}{2}$ c, or $\frac{1}{2}$ c under previous top. Around 20,000 or more light native cows moved late last week at $21\frac{1}{2}$ c, or $\frac{1}{2}$ c down from previous top, and some small sales this week were at the same figure. Branded cows also moved in volume late last week, around 20,000 bringing $20\frac{1}{2}$ c, and about 5,000 more confirmed this week at the same figure.

Native bulls, generally $17\frac{1}{2}$ c asked and $16\frac{1}{2}$ c bid, with one packer reporting a bid of 17 c. Branded bulls sold last week at $15\frac{1}{2}$ c for northerns and 16 c for southerns.

SMALL PACKER HIDES—Trading in October take-off opened up early in the week when one local small packer moved October production of around 10,000 hides at 21 c for all-weight native steers and cows and 20 c for branded. Native bulls were included at $16\frac{1}{2}$ c and branded bulls at $14\frac{1}{2}$ c. Later, another local killer moved October production of around 2,500 hides on the same basis. Some other killers have declined these prices and are asking $21\frac{1}{2}$ c for native all-weights and $20\frac{1}{2}$ c for branded. Small packer slunks are offered at $\$1.75$ for regulars and 85 c for hairless.

COUNTRY HIDES—Country hides continue slow, with buyers not showing much inclination to trade at the prices asked. Good all-weights are generally quoted around $18\frac{1}{2}$ c, selected, delivered, although some are asking 19 c. Heavy steers and cows are quoted at 17 @ $17\frac{1}{2}$ c. Buff weights are offered at $18\frac{1}{2}$ @ 19 c. Choice $25/45$ lb. extremes, $20\frac{1}{2}$ @ 21 c asked, ranging down around 20 c for $25/50$ lb. weights. Bulls, 13 @ $13\frac{1}{2}$ c, selected, asked. All-weight branded are quoted at 16 @ $16\frac{1}{2}$ c, Chicago freight.

CALFSKINS—Packer calfskins are quiet and generally 26 @ $26\frac{1}{2}$ c is asked, with last trading in September skins at 26 c.

First salted Chicago city calf are nomi-

inally around 23 @ $23\frac{1}{2}$ c for straight weights. Up to 24 c is being asked for $8/15$ lb. weights, with $24\frac{1}{2}$ c asked for $10/15$ lb. skins. Outside city skins are quoted around $22\frac{1}{2}$ @ 23 c asked. Mixed cities and countries range down to around 20 c.

KIPSKINS—Last trading in packer kipskins was at $24\frac{1}{2}$ c for natives and over-weights and $22\frac{1}{2}$ c for branded. Sellers are now asking 25 @ $25\frac{1}{2}$ c for natives, and trading is awaited to definitely establish the market.

First salted Chicago city kips are nominally $22\frac{1}{2}$ @ 23 c, with last confirmed trading at the lower figure. Outside city kips are 22 @ $22\frac{1}{2}$ c. Mixed cities and countries range down to 19 c.

Packer regular slunks are quiet and offerings are rather scarce. Last trading was at $\$1.50$ and sellers' ideas are now around $\$1.75$. Hairless slunks are priced at $\$1.00$ for No. 1's and 50 c for No. 2's.

HORSEHIDES—The market is steady, with good heavy hides, mostly renderers, quoted at $\$7.25$, with some asking the higher price for straight renderers alone. Fairly good mixed lots are quoted down to $\$6.25$.

SHEEPSKINS—Dry pelts are quoted at 25 @ 27 c per lb., according to section. Packer shearlings are rather scarce at this season. One car, running around 25 per cent No. 2's, moved at $\$1.25$, or 5 c over the last sale. For shorter shearlings the market is quoted down to $\$1.10$, based on last trading. Pickled skins are selling at $\$9.50$ for straight run of packer lambs at Chicago. The last confirmed trading at New York was at $\$9.50$, although special lots have brought 75 c to $\$1.00$ more. Pickled sheepskins sold last at $\$11.00$ for blind ribbies and $\$9.50$ for ribbies, at Chicago. Packer wool lambs are quoted around $\$2.80$ per cwt. live lamb at Chicago.

PIGSKINS—Some trading in No. 1 pigskin strips has been reported on a basis of $8\frac{1}{2}$ c to $8\frac{3}{4}$ c, delivered mid-west points. Gelatine stocks are inactive at the moment, with offerings at $4\frac{1}{2}$ c and buyers out of the market temporarily.

New York.

PACKER HIDES—The city packer hide market is fairly closely sold up on natives, steers and butt brands. Other selections are quoted on the basis of the Chicago market, which prices buyers claim are too high to interest them. Several cars of native steers are reported sold at $23\frac{1}{2}$ c, in line with Chicago prices. The last trade on spread native natives was reported at $24\frac{1}{2}$ c. Sellers are now asking $24\frac{1}{2}$ @ 25 c, and 17 c for bulls. Buyers are holding off.

COUNTRY HIDES—The market is about unchanged, although offerings are appearing more plentifully. Good extremes are offered at 21 c for $25/45$ lb. weights and down to 20 c for $25/50$ lb. Butts are offered at 19 c.

CALFSKINS—Calfskins holding fairly firm. There is some improvement in demand and stocks of light weight skins are reported small. The 5-7's are quoted at $\$1.95$ @ 2.00 ; 7-9's, $\$2.40$; 9-12's, $\$3.50$. There has been no confirmed trading recently.

DANISH BACON EXPORTS.

Bacon exports from Denmark for the week ending Oct. 15, 1927, were 5,051 metric tons, according to cable advices to the U. S. Department of Commerce, all of which went to England.

What are the temperature requirements in the hide cellar? How do temperatures affect shrinkage? Ask THE BLUE BOOK, the "Packer's Encyclopedia."

CHICAGO HIDE QUOTATIONS.

Quotations on hides at Chicago for the week ending Oct. 22, 1927, with comparisons, are reported as follows:

PACKER HIDES.

	Week ending Oct. 22, '27.	Week ending Oct. 15, '27.	Cor. week. 1926.
Spread native steers	$24\frac{1}{2}$ @ 25 n	$24\frac{1}{2}$ @ 25 n	@ 18 n
Heavy native steers	@ $23\frac{1}{2}$	@ $23\frac{1}{2}$	@ $16\frac{1}{2}$ ax
Heavy Texas steers	@ 22	@ 22	@ $15\frac{1}{2}$ ax
Heavy butt branded steers	@ 22	@ 22	@ $15\frac{1}{2}$
Heavy Colorado steers	@ $21\frac{1}{2}$	@ $21\frac{1}{2}$	@ 15
Ex-light Texas steers	@ $20\frac{1}{2}$	$20\frac{1}{2}$ b@ 21 ax	$13\frac{1}{2}$ @ 14 ax
Branded cows	@ $20\frac{1}{2}$	$20\frac{1}{2}$ b@ 21 ax	@ $13\frac{1}{2}$
Heavy native cows	@ $21\frac{1}{2}$	@ 22	@ 15
Light native cows	@ $21\frac{1}{2}$	@ 22	@ $14\frac{1}{2}$
Native bulls ..17b	@ $17\frac{1}{2}$ ax	17 b	@ 11 n
Branded bulls ..15 $\frac{1}{2}$	@ 16	@ $15\frac{1}{2}$	9 @ 10
Calfskins	@ $26\frac{1}{2}$ ax	$25\frac{1}{2}$ @ 28	@ $19\frac{1}{2}$
Kips	@ $24\frac{1}{2}$	@ $24\frac{1}{2}$	@ $19\frac{1}{2}$ ax
Kips, overwt.	@ $24\frac{1}{2}$	@ $24\frac{1}{2}$	17 @ $17\frac{1}{2}$
Kips, branded	@ $22\frac{1}{2}$	@ $22\frac{1}{2}$	@ $15\frac{1}{2}$
Slunks, regular ..1.60	@ 1.75 n	1.60 @ 1.75 n	2.00 @ 2.25 ax
Slunks, hairless ..	@ 1.00	90 @ 1.00 n	@ 75

Light, Native, Butts and Colorado steers 1c per lb. less than heavies.

CITY AND SMALL PACKERS.

	Week ending Oct. 22, '27.	Week ending Oct. 15, '27.	Cor. week. 1926.
Natives, all weights	@ 21	$21\frac{1}{2}$ @ 22 ax	@ $14\frac{1}{2}$
Branded hds.	@ 20	$20\frac{1}{2}$ @ 21 ax	@ $13\frac{1}{2}$
Bulls, native	@ $16\frac{1}{2}$	@ $16\frac{1}{2}$	@ $10\frac{1}{2}$
Branded bulls	@ $14\frac{1}{2}$	@ 15 n	$8\frac{1}{2}$ @ 9 ax
Calfskins	@ 23	$23\frac{1}{2}$ @ 24 ax	@ 18
Kips	@ $22\frac{1}{2}$	@ $22\frac{1}{2}$	@ 15 n
Slunks, regular ..	@ 1.75 ax	1.75 @ 1.80	1.00 @ 1.20 ax
Slunks, hairless ..	@ 85 ax	80 @ 1.00	40 @ 1.50

COUNTRY HIDES.

	Week ending Oct. 22, '27.	Week ending Oct. 15, '27.	Cor. week. 1926.
Heavy steers ..17	@ $17\frac{1}{2}$	17 @ $17\frac{1}{2}$ ax	11 @ $11\frac{1}{2}$ ax
Heavy cows ..17	@ $17\frac{1}{2}$	17 @ $17\frac{1}{2}$ ax	10 @ $10\frac{1}{2}$ ax
Extremes	@ $18\frac{1}{2}$ @ 19 ax	$18\frac{1}{2}$ @ 19 ax	@ 12 ax
Bulls	@ 13 @ $13\frac{1}{2}$ ax	$13\frac{1}{2}$ @ 14 ax	$7\frac{1}{2}$ @ 8 ax
Calfskins	@ $18\frac{1}{2}$ @ 19 n	@ 19 n	@ 14 n
Kips	@ $18\frac{1}{2}$ @ 19 n	@ 19 n	@ 14 n
Light calf	@ 1.20	@ 1.20	1.00 @ 1.10
Deacons	@ 1.20	@ 1.20	1.00 @ 1.10
Slunks, regular ..75	@ 1.00	75 @ 1.00	60 @ 75
Slunks, hairless ..20	@ 30	30 @ 40	15 @ 25
Horsehides	6.25 @ 7.25	6.00 @ 7.00	4.00 @ 5.00
Hogskins	@ 75	70 @ 75	35 @ 45

SHEEPSKINS.

	Week ending Oct. 22, '27.	Week ending Oct. 15, '27.	Cor. week. 1926.
Packer lambs	2.00 @ 2.50	2.00 @ 2.25	1.50 @ 2.00
Phrs. shearling	1.10 @ 1.25	1.10 @ 1.20	1.35 @ 1.45
Dry pelts	@ 25	@ 27	@ 23

CHICAGO HIDE MOVEMENT.

Receipts of hides at Chicago for the week ending Oct. 15, 1927, 4,649,000 lbs.; previous week, 4,201,000 lbs.; same week, 1926, 4,138,000 lbs.; from Jan. 1 to Oct. 15, 1927, 203,504,000 lbs.; same period, 1926, 140,134,000 lbs.

Shipments of hides from Chicago for the week ending October 15, 1927, 4,681,000 lbs.; previous week, 4,683,000 lbs.; same week, 1926, 6,565,000 lbs.; from Jan. 1 to Oct. 15, 203,504,000 lbs.; same period, 1926, 205,835,000 lbs.

SOUTH AFRICAN HIDE DATA.

The annual production of hides in British South Africa is estimated as follows, according to the U. S. Department of Commerce: Cattle hides and calfskins, 700,000; goat and kid skins, 2,500,000; sheep and lamb skins, 8,000,000.

Official statistics show that the imports of hides and skins have an average yearly value of less than $\$75,000$, whereas exports are valued at more than $\$12,500,000$ annually. Most of the hides and skins imported are from nearby countries, while exports of these items have a worldwide distribution.

GEO. H. ELLIOTT & Co.

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PACKER HIDES AND SKINS

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Chicago, Ill.

ICE AND REFRIGERATION

ICE NOTES.

The Tallulah Ice & Cold Storage Co., Tallulah, La., has been incorporated with a capital stock of \$85,000. J. L. Blackwell, George Williamson and J. K. Hirsch, all of Vicksburg, Miss., are the incorporators.

C. Hoffberger, Baltimore, Md., is planning the erection of a cold storage warehouse.

The Central Power & Light Co., Harlingen, Tex., is reported making plans for the erection of a cold storage plant. It will have a capacity of 100 cars.

Gibbs & Co., Jasper, Tex., will build an addition to their cold storage warehouse and ice plant. The improvements will cost in the neighborhood of \$16,000.

The Cuyahoga Cold Storage Co., Cleveland, Ohio, has been incorporated with a capital stock of \$200,000 of preferred stock and 2,000 shares of common stock of no par value.

Edward Wilson has plans for the erection of a cold storage plant at Sand Springs, Alaska.

There is being projected in Toledo a large dry and cold storage warehouse to cost \$4,000,000. The building is being planned by the The Great Lakes Terminal Warehouse Co., Detroit, Mich. The plant will be modeled after the warehouse owned by the company in Detroit.

The building of the Houston Terminal

Warehouse & Cold Storage Co., Houston, Tex., is nearing completion. The building is six stories high and 250 feet square. It is estimated that it will cost \$3,000,000 when finished.

Joseph Papania Co., Lexington, Ky., has let the contract for the construction of a cold storage warehouse. It will cost \$100,000.

Stahl Bros., Gonzales, Tex., have installed additional equipment in their cold storage plant.

The Walker-Smith Wholesale Grocery Co., Eastland, Tex., is erecting a modern building in which cold storage will be installed.

A cold storage building, consisting of nine stories and a basement, will be erected in Camden, N. J., by the Camden Rail & Harbor Corporation. The building will be 100 by 250 ft. and will cost \$2,225,000.

The Omaha Cold Storage Co., Omaha, Neb., has leased property which will be remodeled and improved for a cold storage warehouse.

The cold storage plant of the West Plains Produce Co., West Plains, Mo., was placed in operation recently.

The Dixie Ice & Cold Storage Co. is erecting a cold storage plant in Millville, N. J.

The Carthage Ice & Cold Storage Co., Carthage, Mo., plans to erect a cold stor-

age warehouse and to spend \$40,000 to improve the present plant.

The Reynolds Ice Plant, Reynolds, Ga., will install a meat storage department and increase the capacity of its plant.

J. M. Meffert will erect a cold storage warehouse in Ocala, Fla.

The Florida Light & Power Co. will erect an ice and cold storage plant in Pensacola, Fla.

Celery growers of Sanford, Fla., are discussing plans for the erection of a cold storage plant.

Surveys are being made on the sheltered harbor at Kodiak, Alaska, for the construction of a cold storage plant.

The Lakeland Cold Storage Co., Lakeland, Fla., has been incorporated with a capital stock of \$50,000. J. C. Swindell and Walter Williams are the incorporators.

The Sarasota Cold Storage & Commission Co., Sarasota, Fla., has been organized by Bert C. Cohn and C. Roy Kindt. A general cold storage and commission business will be done.

The Denver Ice Co., Denver, Colo., has purchased the Fort Morgan Ice & Cold Storage Co., Fort Morgan, Colo.

The ice and cold storage plant of H. M. Prince, Rochelle, Tex., has been sold to Howard Chandler.

First definite steps toward the construction of a cold storage plant at the Portoma Piers, Tacoma, Wash., were taken at a meeting of the port commission recently. The storage plant has been under discussion for several years.

NEW STORAGE FOR CHICAGO.

Provision for the enlargement of Chicago's cold storage facilities was made in the recent purchase by Laurence Cuneo and others of a parcel of vacant, 108x278 feet, at the northwest corner of Fifteenth place and Throop street as the site for a ten-story cold storage plant to cost a total, in building and ground, of \$2,000,000. The project is that of the Produce Terminal Cold Storage Co. which, it was said, has completed plans for the building. Work is to begin at once. Represented among the incorporators are Oscar Mayer, of Oscar Mayer & Co., and the H. C. Christians Company, wholesale dealer in butter and eggs.

The ground was bought from the Chicago and Northwestern Railway Co. for a stated \$150,000 and is regarded as being admirably situated for a development of the character indicated, being situated between the Chicago and Northwestern and Baltimore and Ohio Chicago Terminal railways which would provide ample shipping facilities, both as to incoming and outgoing shipments.

THE AMMONIA CHARGE.

One of the factors determining the yield of a refrigerating plant is the charge of ammonia, and consequently much thought has been expended on finding what charge of ammonia with given characteristic factors of a plant would provide the maximum output under varied conditions.

Investigation of this problem dates back many years, and has been directed towards finding out the weight of ammonia that should constitute the charge of a plant having a clearly defined refrigerating capacity and definite construction.

Some tests intended to ascertain what influence the charge of ammonia has on a given refrigeration plant were carried out at the Experimental Station for Refrigeration at Milan, reported in Industria

Cold Storage Insulation

All Kinds of Refrigerator Construction

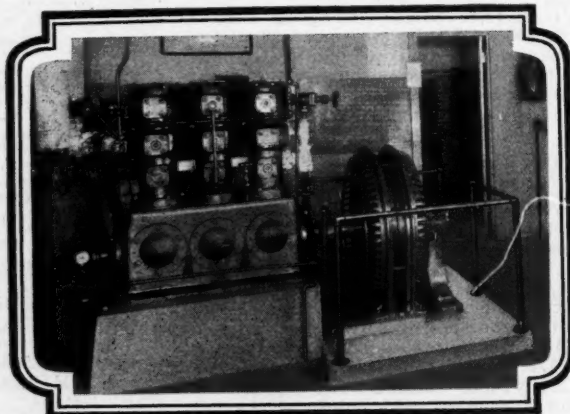
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MULTIPLE Effect Compressors. Internal Force Feed Lubrication.
Constant high volumetric efficiency. Sturdy rigid construction.

These are a few reasons why the packing industry finds increased efficiency in HOWE Refrigerating Machines. Made in all capacities suitable for large packers and retail butchers.

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CHICAGO

HOWE Dependable Refrigeration

Italiana Del Freddo, using for the purpose the refrigerating plant presented by the firm of Sulzer Bros. The plant consists of a vertical double-acting compressor of about 7,920 B. T. U., with an evaporating temperature of 14° F., a condensing temperature of 50° F., and running at 300 revs. per minute.

The compressor is fitted with a suitable by-pass, a safety valve, and a metallic stuffing-box. The condenser is of the plate counter-current type, using water from the town supply. The ammonia liquid in the receiver is super-cooled by the circulation of town water. The cooled condenser surface is about 0.8 square metres.

The evaporator consists of a wall coil in a cabinet of 10.80 cubic metres capacity, the latter insulated with asphalted cork 10 centimetres thick, and lined inside. The coil has a surface of 8 square metres. The yield of the evaporating surface may be increased by air circulation, obtained by a fan of 30 centimetres diameter, mounted over the partition that separates the refrigerating coil from the cooling space.

The tests to show the influence of the charge of ammonia on the output of the plant above described were carried out in two quite distinct periods of time; the first to show the best line of progress for the purposes of the experiment, and the second to show accurately and in detail all the data that might be of interest to reach definite and precise conclusion, for which purpose apparatus of great precision and due sensitiveness was used.

As a conclusion drawn from the preliminary group of tests it was evidently clear that a start should be made first of all with the maximum of admissible charge in the plant. The maximum is easily determined if the plant is carefully examined during the period of starting. In this phase of the experiment it was found that when the charge was unduly high the condenser pressure was greatly increased so that it bordered on the safety limit.

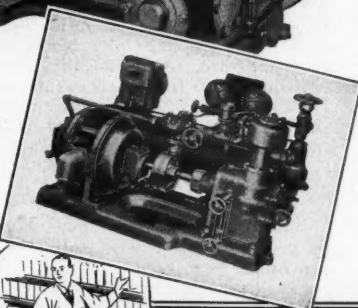
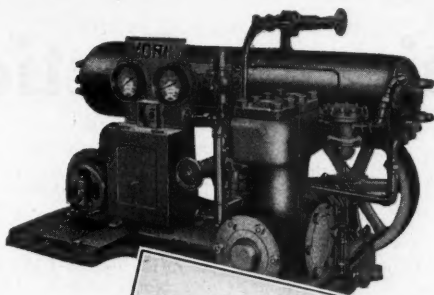
Further on the opportunity was taken of proceeding to a decrease in the charge of about 3.3 lbs. per day, and to arrange in the interior of the cooling space a source of heat produced by electric resistance, with weak current, to assure whilst the plant was idle, from the evening to the following morning, the return of the space to a temperature about equal to that of the beginning, so as to be able each day to begin under as nearly uniform conditions as possible, and, therefore, easily comparable with each other.

At the conclusion of the preliminary tests the plant was charged with 30.8 lbs. of ammonia, and the second series of tests were begun on March 21, 1927, and the experimental tests entered in a series of charts, numbering seven, giving daily returns which show the relative data at every hour of the test.

As a general conclusion to be drawn from the tests it is observed that when diminishing the charge of the plant, within certain limits, we do not get appreciable variations in the output of the refrigerating plant. With high charges generally the temperatures of the compressed ammonia agree less than normally, and the power consumption is somewhat greater than normal.

When, however, the charge of the plant reaches below a determined value, which was in the case under examination two-thirds of the maximum charge, there was a sensible decline of the refrigerating output of the plant, accompanied by weak pressure on the pressure and suction gauges, with a smaller power consumption than normally.

In any case it can be affirmed that there does not exist a definite and absolute "optimum" of charge for the refrigerating plant in question. Generally the charge can stand considerable variations, particularly in the case of large plants, where large quantities of ammonia may be in the condenser and evaporator.



The York full automatic refrigerating unit is just the thing for the meat and produce market. Here is a machine obtainable in sizes ranging from one-half ton to eight tons daily capacity. It is a self-contained unit, direct-connected to motor, thus effecting an economy in power. It is small, compact, all parts readily accessible, and the entire unit is portable. Thousands of meat and produce men all over the country are eliminating waste and spoilage and conducting their establishments more profitably since installing York Equipment.

Let us send you the names of some in your own locality; also furnish you with full details of this money making machine. No obligation.

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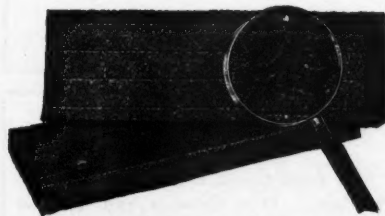
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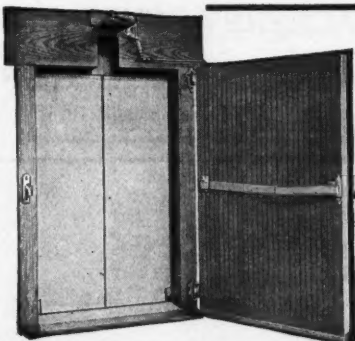
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is made by a Mathieson process, in a Mathieson plant, and sold under the Mathieson "Eagle-Thistle" trade mark. It is backed by the same resources that have built the Mathieson reputation for uniform dependability.

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SODA ASH
BLEACHING POWDER
ANHYDROUS AMMONIA
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"Door That Cannot Stand Open"

Its flapper doors always closed unless filled with passing goods or man. No outrush of dry cold air, no inrush of warm moist air.

Bulletin No. 48, FREE, shows how it saves its cost in a single month.

Stevenson Cold Storage Door Co.
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CRESCENT (100% PURE) CORKBOARD

(Made in U. S. A.)

and "UNITED'S SERVICE"

provide permanent and economical Cold Storage Rooms

UNITED CORK COMPANIES

LYNDHURST, N. J.

Chicago Section

W. H. Gehrmann, president Kohrs Packing Co., Davenport, Ia., was a Chicago visitor this week.

J. H. Tapley, manager, Swift Canadian Co., Toronto, Canada, made another business trip to Chicago this week.

H. McDowell, manager of Swift & Company's plant at Moultrie, Ga., was in the city this week calling on his friends.

A. L. Tolin, manager of the Harrisburg, Pa., plant of Swift & Company, was in the city this week calling on his friends.

J. A. Snell, manager of the Swift Canadian Co., Moose Jaw, Saskatchewan, Canada, was in the city on business this week.

Provision shipments from Chicago for the week ending Oct. 15, 1927, with comparisons, are reported as follows:

	Last wk.	Prev. wk.	1926.
Cured meats, lbs.	22,383,000	22,071,000	27,274,000
Fresh meats, lbs.	38,298,000	38,232,000	37,578,000
Lard, lbs.	10,530,000	13,487,000	11,599,000

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Packers' purchases of livestock at Chicago for the first four days of this week totaled 41,026 cattle, 11,933 calves, 64,086 hogs and 45,569 sheep.

A. T. Pratt, of the Paterson Parchment Paper Co., Paterson, N. J., arrived in Chicago the middle of the week, ahead of everyone else, to attend the annual convention of the Institute of American Meat Packers. Mr. Pratt has not missed a convention since the organization of the association in 1906.

REDUCING POWER COSTS.

(Continued from page 22.)

on the line quickly, with only a very small expenditure of fuel.

For example: We can bring a dead boiler, after a reasonable shut-down of say six to eight hours, up to 150 lbs. steam pressure in about fifteen minutes with the use of approximately 500 pounds of coal.

Stokers would not permit dropping a boiler so readily, as it would require considerable more time, more coal, and extreme care in arranging the fuel bed over the grates.

In addition to this, there is very little coal in a powdered fuel furnace at one time, which makes it possible to immediately increase or decrease the rate of combustion by changing the rate of supply of coal and air. This is done partly automatically and partly by hand regulation,

as variable speeds of fuel feeding are available on most pulverizers.

Other Advantages Over Stokers.

Other advantages of powdered fuel over a modern stoker are:

Almost any coal can be burned completely with a small excess of air, by making simple changes in feeding coal and air at the pulverizer.

No mechanism is exposed to high furnace temperatures, and the cost of maintenance should be less than in stoker firing.

Very little labor is required to operate; in fact, the labor is simply supervision.

Efficiency is higher by about 5 per cent through the smaller loss of unburned fuel and by better air control in burning coal.

Adaptability of design makes possible the use of oil or natural gas without extensive changes, should occasion demand.

The question of ash removal and continuous operation is also very much in favor of pulverized fuel, since there is very little ash to pulverized coal, and with proper arrangement of ash removal continuous operation can be maintained over very long periods.

Initial Costs Compared.

In a question of initial cost the pulverizing unit is about an offset to the cost of a good stoker, although the cost of proper boiler setting will run higher. In operation the pulverizer requires more power and is, therefore, a little more expensive

Packing House Products

Oldest Brokers in Our Line

Tallow Grease Provisions Oils
The Davidson Commission Co.
Tankage Bones Cracklings Hog Hair

Carcass Beef—F. S. Lard—Green Pork
Boneless Beef—Ref. Lard—Cured Pork
Quick Reliable Service Guaranteed
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ALL CODES

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We specialize in taking care of the requirements of buyers located all over the United States and Canada. Offerings telegraphed promptly on receipt of inquiries.

On request, our complete provision, fresh meat, packinghouse products, tallow and grease daily market quotation sheets will be mailed to any member of the trade free of charge; also our periodical market reports.

to operate than the stokers. But when the questions of pulverizing and ash removal are combined, the operating costs become comparatively the same.

Two Systems for Powdered Fuel.

There are two systems of burning powdered fuel. One is the storage system, of which the Public Service Co. plant at Valmont, Colo., and the Tramway plant at Milwaukee are examples; and the unit system, which we employ.

In the storage system the coal is dried, pulverized, stored and then fed from the storage bins to the furnace. This system is adapted particularly to the needs of very large plants.

In the unit system, the pulverizer is located immediately in front of the furnace and the fuel, after being pulverized and without drying, is blown directly into the furnace.

This unit system is, of course, the simplest and very much the cheapest installation and is the best adapted to small plant operations.

Problems of Design Solved.

We are rather proud of the fact that our installation was the first to be used in the meat packing industry.

The use of powdered fuel is of very recent origin, the unit system being only about seven years in practice, and more or less trouble was experienced in designing these plants for the burning of different classes of coal.

One of the chief troubles in early installations was to design the proper size of combustion chamber to provide the proper quantity and control of air. Another was to overcome some objections of slagging of ash on account of the intense heat in the combustion chamber. And possibly the hardest and most objectionable feature to overcome was the question of the built-up expansion of the brick work in the setting.

Errors in design caused considerable expense of repairs in some of the early installations. All objections, however, have been practically overcome in the past few years, and the efficiency of the boilers very largely increased by the use of economizers placed in the stack breeching.

These utilize the heat passing into the stack. Also, trouble is avoided by the use, in the newer types, of settings of water-cooled sides with superheaters, which very largely replace the fire-brick setting and practically eliminate the trouble of expansion, and to an immense degree, the objections to the slagging of ash.

Powdered Coal Forces New Designs.

The adoption of pulverized coal to boiler firing has opened a new line of thought in steam generating practice, and has forced developments all along the line of boiler and furnace design and even improvements in stokers.

Ideal conditions have probably not yet been approached, but the possibilities might be illustrated by the mention of the Fordson plant of the Ford Motor Co., where one single generating unit has maintained an output, on hourly peaks, of 500,000 lbs. of steam per hour, sufficient to run a 50,000 k. w. turbo generator; and an instance of which we have read, of a 2650 h. p. boiler being continually in service 165 days, averaging between 200 and 250 per cent of rating without a bank or shutdown.

Powdered fuel burning must have its economies built into it at the start, as very little in results depend on the human element. So it needs thorough investigation. But, all in all, we believe the advantages of powdered fuel are so much greater than even a good stoker plant that it is especially adapted to our industry, and should be thoroughly investigated before deciding on any kind of installation.

We also believe that unless an exceptionally low power rate is obtainable, it is more profitable to manufacture than to purchase power.

TAKES PLACE OF THE "BOSS."

Gustav Schmidt is the oldest son of Charles G. Schmidt, president of The Cincinnati Butchers' Supply Company. At this year's packers' convention he will represent his father, who finds it necessary to rest up after his prolonged illness.

Gustav has been brought up in the butchers' and packers' supply business, and has charge of the manufacturing end of his firm. He is thoroughly posted on what is required by butchers and packers, and with his brother Oscar is continually



GUSTAV SCHMIDT.

making new improvements and striving to produce labor and time-saving machinery and equipment for the meat industry.

He is the inventor and patentee of a number of "Boss" machines, among which is the "Boss" jerkless hog hoist.

FORM ORDER BUYING FIRM.

Three well known livestock order buyers have combined and formed a new company known as McMurray-Johnston-Walker with headquarters at Indianapolis.

A. Russell Walker is well known to the trade through his present connection at the National Stock Yards, Chicago, Ill., while L. H. McMurray has been identified at the Indianapolis yards for many years. E. E. Johnston is located at Buffalo and his many years' experience as a livestock order buyer makes him a valuable addition to this trio.

CANADIAN LIVESTOCK PRICES.

Summary of top prices for livestock at leading Canadian centers for the week ending Oct. 13, 1927, with comparisons:

BUTCHER STEERS.			
1,000-1,200 lbs.			
	Week ended Oct. 13.	Prev. week.	Same week. 1926.
Toronto	8.55	8.75	7.00
Montreal	7.75	8.25	6.25
Winnipeg	7.75	7.50	5.75
Calgary	7.00	7.00	6.25
Edmonton	7.00	7.25	5.00
Pr. Albert	6.50	6.50	5.00
Moose Jaw	8.00	7.35	5.00
VEAL CALVES.			
Toronto	15.50	15.50	15.00
Montreal	12.00	13.00	12.00
Winnipeg	10.00	11.00	9.00
Calgary	8.50	8.50	5.50
Edmonton	9.00	10.00	5.00
Pr. Albert	7.00	7.00	5.00
Moose Jaw	8.50	8.50	5.00
SELECT BACON HOGS.			
Toronto	11.00	10.80	13.43
Montreal	10.35	10.35	12.75
Winnipeg	10.50	11.50	13.75
Calgary	11.00	12.75	13.86
Edmonton	10.45	12.00	11.00
Pr. Albert	10.00	10.00	11.00
Moose Jaw	10.40	11.90	11.00
GOOD LAMBS.			
Toronto	11.50	12.75	12.25
Montreal	11.00	10.50	11.50
Winnipeg	10.50	11.00	11.50
Calgary	12.00	12.00	10.50
Edmonton	10.45	11.00	11.00
Pr. Albert	10.00	10.00	11.00
Moose Jaw	10.25	11.25	11.00

CHICAGO LIVESTOCK.

RECEIPTS.				
	Cattle.	Calves.	Hogs.	Sheep.
Mon., Oct. 10.	23,200	4,068	26,963	29,803
Tues., Oct. 11.	6,858	2,411	19,327	14,236
Wed., Oct. 12.	11,046	2,090	14,664	19,438
Thurs., Oct. 13.	8,950	2,939	21,644	19,321
Fri., Oct. 14.	2,333	500	13,075	20,557
Sat., Oct. 15.	569	415	3,270	3,598
Totals last week.	53,256	12,420	98,973	107,453
Previous week.	60,268	13,955	95,068	97,872
Year ago.	68,111	14,703	108,198	141,245
Two years ago.	80,352	16,079	121,512	110,239

SHIPMENTS.				
	Cattle.	Calves.	Hogs.	Sheep.
Mon., Oct. 10.	5,688	313	7,176	5,554
Tues., Oct. 11.	4,200	371	6,538	11,337
Wed., Oct. 12.	11,806	2,129	14,868	19,556
Thurs., Oct. 13.	2,755	181	5,442	10,138
Fri., Oct. 14.	2,156	580	5,840	7,627
Sat., Oct. 15.	350	1,382	3,104	3,104
Totals last week.	26,954	2,994	41,246	57,316
Previous week.	16,131	538	22,751	34,207
Year ago.	20,231	1,749	41,945	68,692
Two years ago.	27,684	1,181	25,000	40,825

Receipts at Chicago Stock Yards thus far this year to Oct. 15, with comparative totals:

	1927.	1926.
Cattle	2,233,480	2,475,706
Calves	563,339	606,410
Hogs	5,796,916	5,369,064
Sheep	3,006,649	3,461,649

Combined weekly hog receipts at eleven markets for week ending Oct. 15, with comparisons:

Week ending Oct. 15.	381,000
Previous week.	366,000
1926.	470,000
1925.	492,000
1924.	610,000
1923.	766,000
1922.	512,000

Combined receipts at seven markets for the week ending Oct. 15, with comparisons:

	*Cattle.	Hogs.	Sheep.
Week ending Oct. 15.	270,000	302,000	341,000
Previous week.	264,000	288,000	335,000
1926.	317,000	363,000	378,000
1925.	357,000	390,000	299,000
1924.	323,000	495,000	280,000
1923.	317,000	605,000	332,000
1922.	318,000	378,000	287,000

Combined receipts at seven points for the year to Oct. 15, with comparisons:

	*Cattle.	Hogs.	Sheep.
1927.	7,363,000	17,718,000	8,726,000
1926.	8,819,000	17,427,000	9,667,000
1925.	8,498,000	20,117,000	8,496,000
1924.	8,558,000	23,896,000	8,878,000
1923.	8,856,000	24,338,000	8,905,000
1922.	8,454,000	18,077,000	8,026,000
1921.	7,281,000	17,480,000	9,757,000

*Calves at Omaha, St. Louis and St. Joseph counted as cattle.

Chicago Stock Yards receipts, average weight and top and average prices for hogs, with comparisons:

	Average Number received.	Weight lbs.	Prices—Top. Average.
*This week.	99,400	245	\$12.15 \$11.15
Previous week.	85,068	249	12.00 12.30
1926.	108,198	247	11.00 12.30
1925.	121,175	245	12.00 11.20
1924.	141,127	237	11.70 10.65
1923.	205,590	239	8.35 7.40
1922.	128,995	240	9.70 8.95
Av. 1922-1926.	141,000	242	\$11.15 \$10.10

*Receipts and average weight for week ending Oct. 15, 1927, unofficial.

WEEKLY AVERAGE PRICE OF LIVESTOCK.

	Cattle.	Hogs.	Sheep.	Lambs.
Week ending Oct. 15.	\$12.90	\$11.15	\$ 5.75	\$13.30
Previous week.	13.15	10.90	5.75	13.70
1926.	10.35	12.30	6.15	13.45
1925.	11.35	11.20	7.25	15.20
1924.	10.35	10.65	6.30	13.25
1923.	10.25	7.40	6.00	12.70
1922.	10.80	8.95	6.50	13.95
Av. 1922-1926.	\$10.60	\$10.10	\$ 6.45	\$13.70

Following is given the net supply of cattle, hogs and sheep for packers at the Chicago Stock Yards:

	Cattle.	Hogs.	Sheep.
*Week ending Oct. 15.	34,800	68,800	61,700
Previous week.	44,137	72,917	63,965
1926.	41,880	66,253	72,553
1925.	52,068	96,175	69,434
1924.	40,642	104,988	65,447

*Saturday, Oct. 15, estimated.

Chicago packers hog slaughters for the week ending Oct. 15, 1927:

Armour & Co.	5,500
Anglo American	4,900
Hammond Co.	2,000
Morris & Co.	9,300
Wilson & Co.	4,400
Boyd-Lunham	2,600
Western Packing Co.	7,800
Roberts & Oake	2,700
Miller & Hart	1,900
Independent Packing Co.	5,700
Brennan Packing Co.	3,600
Agar Packing Co.	16,300
Others	70,700
Total	76,300
Previous week.	71,100
Year ago.	104,800
1925.	104,800
1924.	103,200

(For Chicago livestock prices see page 38.)

Chicago Provision Markets

Reported by THE NATIONAL PROVISIONER DAILY MARKET SERVICE

CASH PRICES.

Based on Actual Carlot Trading, Thursday, Oct. 20, 1927.

Regular Hams.		Green	S. P.
8-10	17	18
10-12	17	17
12-14	17	16 1/2 @ 17
14-16	17	16 1/2 @ 17
16-18	17	16 1/2 @ 17
18-20	17	16 1/2 @ 17
20-22	17	16 1/2 @ 17

S. P. Boiling Hams.		H. Run.	Select.
16-18	16 1/2 @ 17	17 @ 17 1/2
18-20	16 1/2 @ 17	17 @ 17 1/2
20-22	16 @ 16 1/2	16 1/2 @ 17

S. P. Skinned Hams.		(Boiling Age.)
16-18	17 1/2
18-20	16 1/2
20-22	15

Skinned Hams.		Green	S. P.
10-14	17 1/2	17
14-16	17 1/2	17
16-18	17 1/2	16 1/2
18-20	16	15 1/2
20-22	14 1/2	14 1/2
22-24	14	13 1/2
24-26	13 1/2	13
26-30	13 1/2	13
30-35	13	12

Pienics.		Green	S. P.
4-6	14	13 1/2
6-8	13 1/2	13 1/2
8-10	12 1/2	11 1/2
10-12	12	10 1/2
12-14	12	10 1/2

Bellies*.		Green	S. P.
6-8	20 1/4	21
8-10	20 1/4	21
10-12	20 1/4	21
12-14	20 1/4	20 1/2
14-16	19 1/4	19
16-18	18 1/2	18

* Square Cut and Seedless.

D. S. Bellies*.		Clear	Rib
16-18	15 1/2	14 1/2
18-20	14 1/2	13 1/2
20-25	13 1/2	13 1/2
25-30	13 1/2	13 1/2
30-35	13 1/2	13 1/2
35-40	13 1/2	12 1/2
40-50	12 1/2	12 1/2

* Fully Cured.

D. S. Fat Backs.		11	11 1/2
8-10	11	11 1/2
10-12	12 1/2	12 1/2
12-14	13 1/2	13 1/2
14-16	13 1/2	13 1/2
16-18	14 1/2	14 1/2
18-20	14 1/2	14 1/2
20-25	14 1/2	14 1/2

D. S. Rough Ribs.		13.00	12.50
45-50	13.00	12.50
55-60	12.50	12.25
65-70	12.25	12.00
75-80	12.00	12.00

Other D. S. Meats.		13 1/2	13 1/2
Extra Short Clears.	35-45	13 1/2
Extra Short Ribs.	35-45	13 1/2
Regular Plates.	6-8	11
Clear Plates.	4-6	11
Jowl Butts.	11 1/2	11 1/2

What is the method of procedure in making neatfoot oil? Ask "The Packer's Encyclopedia," the "blue book" of the meat trade.

PURE VINEGARS

A. P. CALLAHAN & COMPANY

2407 SOUTH LA SALLE STREET

CHICAGO, ILL.

FUTURE PRICES.

Official Board of Trade Range of Prices.

SATURDAY, OCT. 15, 1927.

	Open.	High.	Low.	Close.
LARD—				
Oct.	12.50	12.50	12.50	12.50
Dec.	12.50	12.50	12.50	12.50
Jan.	12.92 1/2	12.95	12.92 1/2	12.95
CLEAR BELLIES—				
Oct.	13.70	13.70	13.70	13.70
Dec.	13.70	13.70	13.70	13.70
Jan.	12.10	12.10	12.10	12.10
Dec.	12.10	12.10	12.10	11.85

MONDAY, OCT. 17, 1927.

	Open.	High.	Low.	Close.
LARD—				
Oct.	12.52 1/2	12.60	12.52 1/2	12.55n
Nov.	12.52 1/2	12.60	12.52 1/2	12.60n
Dec.	12.82 1/2-85	12.92 1/2	12.80	12.70n
Jan.	13.10	13.20	13.07 1/2	12.92 1/2ax
Mar.	13.10	13.20	13.07 1/2	13.07 1/2n
July	13.10	13.20	13.07 1/2	13.20ax
CLEAR BELLIES—				
Oct.	13.50	13.62 1/2	13.50	13.62 1/2
Nov.	13.40	13.47 1/2	13.40	13.42 1/2
Dec.	13.40	13.47 1/2	13.40	13.42 1/2n
Mar.	13.40	13.47 1/2	13.40	13.75n
SHORT RIBS—				
Oct.	12.15	12.25	12.15	12.25b
Nov.	12.15	12.25	12.15	12.25n
Dec.	12.20	12.20	12.15	12.15b
Jan.	12.20	12.20	12.15	12.60n

TUESDAY, OCT. 18, 1927.

	Open.	High.	Low.	Close.
LARD—				
Oct.	12.55	12.57 1/2	12.50	12.50ax
Nov.	12.60	12.62 1/2	12.55	12.55
Dec.	12.72 1/2	12.72 1/2	12.62 1/2	12.62 1/2ax
Jan.	12.90	12.92 1/2	12.82 1/2	12.82 1/2ax
Mar.	13.22 1/2	13.22 1/2	13.12 1/2	12.97 1/2n
July	13.22 1/2	13.22 1/2	13.12 1/2	13.12 1/2ax
CLEAR BELLIES—				
Oct.	13.75	13.75	13.62 1/2	13.62 1/2ax
Nov.	13.60	13.60	13.55	13.55ax
Dec.	13.60	13.60	13.55	13.55n
Mar.	13.60	13.60	13.55	13.75n
SHORT RIBS—				
Oct.	12.25	12.25	12.25	12.25
Nov.	12.25	12.25	12.25	12.25n
Dec.	12.25	12.25	12.15	12.15n
Jan.	12.25	12.25	12.15	12.60n

WEDNESDAY, OCT. 19, 1927.

	Open.	High.	Low.	Close.
LARD—				
Oct.	12.45	12.47 1/2	12.45	12.47 1/2
Nov.	12.50	12.52 1/2	12.47 1/2	12.52 1/2
Dec.	12.57 1/2	12.60	12.57 1/2	12.60
Jan.	12.77 1/2-80	12.82 1/2	12.77 1/2	12.82 1/2b
Mar.	13.07 1/2-10	13.12 1/2	13.07 1/2	12.97 1/2n
July	13.07 1/2-10	13.12 1/2	13.07 1/2	13.12 1/2ax
CLEAR BELLIES—				
Oct.	13.75	13.80	13.72 1/2	13.80
Nov.	13.60	13.60	13.60	13.60
Dec.	13.60	13.60	13.60	13.60n
Mar.	13.60	13.60	13.60	13.75n
SHORT RIBS—				
Oct.	12.25	12.25	12.25	12.25n
Nov.	12.25	12.25	12.25	12.25n
Dec.	12.25	12.25	12.15	12.15ax
Jan.	12.25	12.25	12.15	12.60n

THURSDAY, OCT. 20, 1927.

	Open.	High.	Low.	Close.
LARD—				
Oct.	12.42 1/2	12.42 1/2	12.40	12.40
Nov.	12.45	12.47 1/2	12.40	12.40
Dec.	12.55	12.57 1/2	12.50	12.50
Jan.	12.82 1/2	12.82 1/2	12.75	12.75ax
Mar.	13.10	13.10	13.02 1/2	12.90ax
July	13.10	13.10	13.02 1/2	13.05ax
CLEAR BELLIES—				
Oct.	13.75	13.75	13.75	13.75ax
Nov.	13.60	13.60	13.60	13.60n
Dec.	13.60	13.60	13.60	13.60n
Mar.	13.60	13.60	13.60	13.75n
SHORT RIBS—				
Oct.	12.25	12.25	12.25	12.25n
Nov.	12.25	12.25	12.25	12.25n
Dec.	12.25	12.25	12.10	12.10ax
Jan.	12.25	12.25	12.10	12.60n

FRIDAY, OCTOBER, 21, 1927.

	Open.	High.	Low.	Close.
LARD—				
Oct.	12.35	12.35	12.30	12.30ax
Nov.	12.35	12.35	12.22 1/2	12.25
Dec.	12.45	12.45	12.32 1/2	12.32 1/2b
Jan.	12.70-75	12.75	12.62 1/2	12.62 1/2b
Mar.	12.80	12.80	12.80	12.80
May	13.00	13.00	12.92 1/2	12.95b
July	13.00	13.00	12.92 1/2	13.10n
CLEAR BELLIES—				
Oct.	13.50	13.75	13.50	13.75
Nov.	13.55	13.55	13.40	13.50
Dec.	13.55	13.55	13.50	13.50n
Mar.	13.55	13.55	13.50	13.75n
SHORT RIBS—				
Oct.	12.00	12.00	12.00	12.00
Nov.	12.00	12.00	12.00	12.00n
Dec.	12.00	12.00	11.90	11.90ax
Jan.	12.50	12.60	12.50	12.57 1/2ax

CHICAGO HOG PURCHASES.

Purchases of hogs by Chicago packers for the week ending Thursday, Oct. 20, 1927, with comparisons, were as follows:

	Week ending Oct. 20.	Prev. week.	Cor. week. 1926.
Armour & Co.	7,848	5,298	4,700
Anglo-American Prov. Co.	3,175	1,541	3,298
Swift & Co.	8,025	5,053	7,244
G. H. Hammond Co.	4,424	2,011	4,365
Morris & Co.	6,630	3,358	5,950
Wilson & Co.	9,163	6,431	6,290
Boyd-Linham Co.	4,255	3,049	2,926
Western Pkg. & Prov. Co.	3,690	8,670	10,050
Roberts & Oake.	3,367	4,804	4,358
Miller & Hart.	4,077	2,887	3,329
Independent Pkg. Co.	6,250	2,425	2,425
Brennan Pkg. Co.	8,370	6,800	5,100
Agar Pkg. Co.	4,345	4,172	1,822
Total	73,618	57,499	59,442

CHICAGO RETAIL FRESH MEATS

Beef.

	No. 1.	No. 2.	No. 3.
Rib roast, heavy end.	25	22	12
Rib roast, light end.	40	28	20
Chuck roast.	28	20	14
Steaks, round.	45	30	20
Steaks, sirloin, first cut.	45	32	22
Steaks, porterhouse.	50	37	25
Steaks, flank.	28	25	18
Beef stew, chuck.	20	18	12 1/2
Corned briskets, boneless.	24	22	18
Corned plates.	16	12	10
Corned rumps, boneless.	26	22	18

Lamb.

	Good.	Com.
Hindquarters.	35	25
Legs.	40	30
Stews.	20	15
Chops, shoulder.	25	20
Chops, rib and loin.	55	25

Mutton.

	2b	..
Legs.	2b	..
Stew.	10	..
Shoulders.	16	..
Chops, rib and loin.	35	..

Pork.

	33	@ 36
Loins, whole, 8@10 av.	33	@ 36
Loins, whole, 10@12 av.	31	@ 34
Loins, whole, 12@14 av.	28	@ 31
Loins, whole, 14 and over.	25	@ 27
Chops.	34	@ 38
Shoulders.	20	@ 22
Butts.	26	@ 26
Spareribs.	23	@ 23
Hocks.	14	@ 14
Leaf lard, unrendered.	15	@ 15

Veal.

Hindquarters	36	@40
Forequarters	18	@24
Legs	36	@40
Breasts	14	@18
Shoulders	12	@24
Outlets		@45
Rib and loin chops.....		@45

CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS.

Carcass Beef.

	Week ending Oct. 22, 1926.	Cor. week, 1926.
Prime native steers.....	23 @24	18 @19 1/2
Good native steers.....	20 @23	16 @18
Medium steers.....	16 @17	14 @16
Heifers, good.....	14 @17	13 @16
Cows.....	11 @16	9 @13
Hind quarters, choice.....	28 @30	25 @25
Fore quarters, choice.....	19 @20	15 @15

Beef Cuts.

Steer Loins, No. 1.....	@48	@32
Steer Loins, No. 2.....	@43	@30
Steer Short Loins, No. 1.....	@65	@42
Steer Short Loins, No. 2.....	@64	@38
Steer Loin Ends (hips).....	@33	@25
Steer Loin Ends, No. 2.....	@32	@25
Cow Loins.....	@18	@21
Cow Short Loins.....	@36	@27
Cow Loin Ends (hips).....	@18	@17
Steer Ribs, No. 1.....	@34	@23
Steer Ribs, No. 2.....	@31	@23
Cow Ribs, No. 1.....	@18	@16
Cow Ribs, No. 2.....	@18	@16
Cow Ribs, No. 3.....	@12	@12
Steer Round, No. 1.....	@20	@15 1/2
Steer Round, No. 2.....	@19	@15
Steer Chucks, No. 1.....	@16	@12 1/2
Steer Chucks, No. 2.....	@15	@12
Cow Round.....	@15	@13
Cow Chucks.....	12 @12 1/2	@10
Steer Plates.....	@13	@9 1/2
Medium Plates.....	@10 1/2	@8
Briskets, No. 1.....	@14	@10
Briskets, No. 2.....	@12	@12
Steer Navel Ends.....	@11 1/2	@7
Cow Navel Ends.....	@10	@7
Fore Shanks.....	@8 1/2	@6 1/2
Hind Shanks.....	@7 1/2	@5 1/2
Rolls.....	@20	@21
Strip Loins, No. 1, boneless.....	@60	@50
Strip Loins, No. 2.....	@55	@45
Strip Loins, No. 3.....	@34	@35
Sirloin Butts, No. 1.....	@34	@30
Sirloin Butts, No. 2.....	@28	@28
Sirloin Butts, No. 3.....	@15	@15
Beef Tenderloins, No. 1.....	@70	@65
Beef Tenderloins, No. 2.....	@65	@60
Rump Butts.....	@18	@18
Flank Steaks.....	@20	@18 1/2
Shoulder Clods.....	@15	@10
Hanging Tenderloins.....	@10	@10

Beef Products.

Brains (per lb.).....	@10	10 @11
Hearts.....	@11	@12
Tongues.....	@29	21 1/2 @25
Sweetbreads.....	@38	@38
Ox-Tail, per lb.....	@11	11 @12
Fresh Tripe, plain.....	@7	@4
Fresh Tripe, H. O.....	@7 1/2	@6 1/2
Livers.....	12 @14	9 1/2 @13
Kidneys, per lb.....	@10	10 @10 1/2

Veal.

Choice Carcass.....	24 @25	21 @23
Good Carcass.....	20 @23	@12
Good Saddle.....	25 @33	21 1/2 @25
Good Backs.....	@18	@18
Medium Backs.....	10 @12	11 @12

Veal Products.

Brains, each.....	@12	@11
Sweetbreads.....	@65	50 @60
Calf Livers.....	49 @55	@41

Lamb.

Choice Lambs.....	@26	@28
Medium Lambs.....	@24	@26
Choice Saddle.....	@30	@32
Medium Saddle.....	@28	@30
Choice Fores.....	@20	@20
Medium Fores.....	@18	@18
Lamb Fries, per lb.....	@32	@32
Lamb Tongues, each.....	@13	@13
Lamb Kidneys, per lb.....	@30	@25

Mutton.

Heavy Sheep.....	@9	@8
Light Sheep.....	@13	@14
Heavy Saddle.....	@12	@12
Light Saddle.....	@15	@16
Heavy Fores.....	@7	@8
Light Fores.....	@12	@12
Mutton Legs.....	@17	@18
Mutton Loins.....	@18	@15
Mutton Stew.....	@10	@9
Sheep Tongues, each.....	@13	@13
Sheep Heads, each.....	@10	@10

Fresh Pork, Etc.

Dressed Hogs.....	@23	@25
Pork Loins, 8@10 lb. avg.....	31 @32	30 @31
Hams.....	@22	@22
Bellies.....	@23	@23
Calas.....	@19	@20
Skinned Shoulders.....	18 1/2 @19	20 @21
Tenderloins.....	60 @65	58 @60
Spare Ribs.....	17 @18	@17
Leaf Lard.....	14 1/2 @15	15 @15 1/2
Butts.....	24 @24 1/2	15 @16
Hocks.....	14 @15	14 @15
Tails.....	@15	14 @15
Neck Bones.....	@6	@6
Slip Bones.....	@12	@9
Blade Bones.....	@15	14 @15
Pigs' feet.....	@6	@6
Kidneys, per lb.....	@9	8 @9
Livers.....	5 1/2 @6	8 @5 1/2
Brains.....	@14	@15
Mars.....	@6	@9
Snouts.....	8 @9	@8
Heads.....	9 @10	@10

DOMESTIC SAUSAGE.

Fancy pork sausage, in 1-lb. carton.....	@29
Country style sausage, fresh in link.....	@21
Country style sausage, fresh in bulk.....	@19
Country style sausage, smoked.....	@26
Mixed sausage, fresh.....	@18
Frankfurts in sheep casings.....	@21
Frankfurts in hog casings.....	@19
Bologna in beef bungs, choice.....	@17 1/2
Bologna in cloth, paraffined, choice.....	@15 1/2
Bologna in beef middles, choice.....	@24
Liver sausage in hog bungs.....	@13
Liver sausage in beef rounds.....	@13
Head cheese.....	@17
New England luncheon specialty.....	@27
Liberty luncheon specialty.....	@20
Mixed luncheon specialty.....	@19
Tongue sausage.....	@19
Blood sausage.....	@17
Polish sausage.....	@19
Souse.....	@16

DRY SAUSAGE.

Cervelat, choice, in hog bungs.....	@51
Cervelat, choice, in hog bungs.....	@49
Cervelat, new condition, in beef middles.....	@23
Thuringer Cervelat.....	@26
Farmer.....	@31
Holsteiner.....	@16
B. C. Salami, choice.....	@45
Milano Salami, choice in hog bungs.....	@50
B. C. Salami, new condition.....	@26
Frisses, choice, in hog middles.....	@42
Genoa style Salami.....	@54
Pepperoni.....	@41
Mortadella, new condition.....	@25
Capicola.....	@54
Italian style hams.....	@42
Virginia hams.....	@58

SAUSAGE IN OIL.

Bologna style sausage in beef rounds—	
Small tins, 2 to crate.....	\$6.50
Large tins, 1 to crate.....	7.50
Frankfurt style sausage in sheep casings—	
Small tins, 2 to crate.....	8.00
Large tins, 1 to crate.....	9.00
Frankfurt style sausage in pork casings—	
Small tins, 2 to crate.....	7.50
Large tins, 1 to crate.....	8.50
Smoked link sausage in pork casings—	
Small tins, 2 to crate.....	7.00
Large tins, 1 to crate.....	8.00

SAUSAGE MATERIALS.

Regular pork trimmings.....	15 @15 1/2
Special lean pork trimmings.....	18 1/2 @17 1/2
Extra lean pork trimmings.....	@18
Neck bone trimmings.....	14 1/2 @15
Pork cheek meat.....	9 1/2 @10
Pork hearts.....	13 1/2 @13 1/2
Native boneless bull meat (heavy).....	@12 1/2
Boneless chucks.....	@11 1/2
Shank meat.....	11 1/2 @11 1/2
Beef trimmings.....	11 1/2 @11 1/2
Beef hearts.....	@10 1/2
Beef cheeks (trimmed).....	@10 1/2
Dr. canner cows, 350 lbs. and up.....	@9 1/2
Dressed canners, 350 lbs. and up.....	@9 1/2
Dr. bologna bulls, 600@700 lbs.....	@10 1/2
Beef tripe.....	4 1/2 @5
Cure pork tongues (can. trim.).....	@14

(These are prices to wholesalers, on material packed in new slack barrels for shipment.)

SAUSAGE CASINGS.

(F. O. B. CHICAGO)

Beef Casings:	
Domestic rounds.....	@25
Wide export rounds.....	@48
Medium export rounds.....	@30
Narrow export rounds.....	35 @37
No. 1 weasands.....	@13
No. 2 weasands.....	@6
No. 1 domestic bungs.....	@25
No. 2 bungs.....	@15
Regular middles.....	@1.25
Selected wide middles.....	@2.50
Dried binders:	
12/10.....	@2.50
10/12.....	@1.50
8/10.....	@1.00
6/8.....	@1.25

Hog Casings:	
Narrow, per 100 yds.....	@8.37
Narrow, med., per 100 yds.....	@8.37
Medium, per 100 yds.....	@2.25
Wides, per 100 yds.....	@1.50
Export bungs.....	@.40
Large prime bungs.....	@.27
Medium prime bungs.....	@.20
Small prime bungs.....	@.11
Middles.....	16 @.18
Stomachs.....	6 @.08
Bladders.....	@.08

Quotations for large lots. Smaller quantities at usual advance.

VINEGAR PICKLED PRODUCTS.

Regular tripe, 200-lb. bbl.....	\$14.00
Honeycomb tripe, 200-lb. bbl.....	18.00
Pocket honeycomb tripe, 200-lb. bbl.....	18.00
Pork feet, 200-lb. bbl.....	17.50
Pork tongue, 200-lb. bbl.....	63.00
Lamb tongues, long cut, 200-lb. bbl.....	42.00
Lamb tongues, short cut, 200-lb. bbl.....	51.00

BARRELED PORK AND BEEF.

Mess pork, regular.....	31.00
Family back pork, 20 to 34 pieces.....	36.00
Family back pork, 35 to 45 pieces.....	37.00
Clear back pork, 40 to 50 pieces.....	29.50
Clear plate pork, 35 to 45 pieces.....	23.50
Clear plate pork, 25 to 35 pieces.....	24.50
Brisket pork.....	28.00
Bean pork.....	22.00
Extra plate beef, 200 lb. bbl.....	23.50

COOPERAGE.

Ash pork barrels, black iron hoops.....	\$1.67 1/2 @1.72 1/2
Oak pork barrels, black iron hoops.....	1.90 @1.95
Ash pork barrels, galv. iron hoops.....	1.87 1/2 @1.92 1/2
White oak ham tierces.....	@3.40
Red oak ham tierces.....	2.52 1/2 @2.55
White oak lard tierces.....	2.72 1/2 @2.75

OLEOMARGARINE.

Highest grade natural color animal fat margarine in 1 lb. cartons, rolls or prints, f.o.b. Chicago.....	@25
White animal fat margarine in 1 lb. cartons, rolls or prints, f.o.b. Chicago.....	@22 1/2
Nut margarine, 1 lb. cartons, f.o.b. Chicago (30 and 60 lb. solid packed tubs, 1c per lb. less).....	@18
Pastry oleomargarine, 60-lb. tubs, f.o.b. Chicago.....	@17

DRY SALT MEATS.

Extra short clears.....	@13 1/4
Extra short ribs.....	@13 1/4
Short clear middles, 60-lb. avg.....	@13 1/4
Clear bellies, 18@20 lbs.....	@14 1/4
Clear bellies, 14@16 lbs.....	@16
Rib bellies, 25@30 lbs.....	@13 1/4
Fat backs, 10@12 lbs.....	@11 1/2
Fat backs, 12@14 lbs.....	@12
Fat backs, 14@16 lbs.....	@13
Regular plates.....	@11
Butts.....	@12

WHOLESALE SMOKED MEATS.

Regular hams, fancy, 14@16 lbs.....	@24 1/2
Skinned hams, fancy, 16@18 lbs.....	@24 1/2
Standard regular hams, 12@14 lbs.....	@25 1/2
Picnics, 8 lbs.....	@37 1/2
Standard bacon, 10@12 lbs.....	@37 1/2
Standard bacon, 12@14 lbs.....	@37 1/2
Standard bacon strips, 6@7 lbs.....	@28
Cooked hams, choice, skin on, surplus fat off.....	@35
Cooked hams, choice, skinned, surplus fat off.....	@35
Cooked hams, choice, skinned, surplus fat off.....	@37
Cooked picnics, skin on, surplus fat off.....	@24
Cooked picnics, skinned, surplus fat off.....	@25
Cooked loin roll, smoked.....	@47

ANIMAL OILS.

Prime lard oil.....	16 @16 1/4
Extra winter strained.....	13 1/2 @14
Extra No. 1 lard.....	15 @15 1/2
No. 1 lard oil.....	11 @11 1/2
No. 2 lard oil.....	10 @11
Acidless tallow oil.....	11 1/2 @12
Pure neatfoot oil.....	16 @16 1/4
Extra neatfoot oil.....	12 1/2 @13
No. 1 neatfoot oil.....	11 1/2 @11 1/4

LARD (Unrefined).

Prime, steam, cash, tierces.....	@12.52
Prime, steam loose.....	@12.47
Leaf, raw.....	@13.00
Neutral lard.....	@16.00

LARD (Refined).

Pure lard, kettle rendered, per lb.....	@13.00
Pure lard, tierces.....	@13.00
Compound.....	@13.50

OLEO OIL AND STEARINE.

Oleo oil, extra.....	16 1/2 @17
Oleo stocks.....	14 @15
Prime No. 1 oleo oil.....	16 @16 1/4
Prime No. 2 oleo oil.....	14 @14 1/4
No. 3 oleo oil.....	13 @13 1/2
Prime oleo stearine, edible.....	12 1/2 @13

TALLOW AND GREASES.

Edible tallow, under 2% acid, 45 titre.....	10 1/2 @11
Prime packers' tallow.....	9 @9 1/4
No. 1 tallow, basis 10% f.f.a., 42 titre.....	8 @8 1/4
No. 2 tallow, basis 40% f.f.a., 40 titre.....	8 1/2 @7
Choice white grease, max. 4% acid, loose, Chicago.....	9 1/2 @10
R-White grease, max. 5% acid.....	7 1/2 @8 1/4
Yellow grease, 12-15 f.f.a.....	7 1/2 @7 1/4
Brown grease, 40 f.f.a., Chicago, nom.....	8 1/2 @7

VEGETABLE OILS.

Crude cottonseed oil in tanks, f.o.b. Valer points, nom., prompt.....	9 1/4 @9 1/4
White, deodorized in bbls., c.a.f. Chicago.....	12 1/2 @12 1/2
Yellow, deodorized in bbls.....	12 1/2 @12 1/2
Soap stock, 50% f.f.a. basis, f.o.b. mills.....	2 1/2 @3
Corn oil, in tanks, f.o.b. mills.....	9 1/4 @9 1/4
Soya bean oil, seller's tank, f.o.b. coast nom.....	9 1/4 @9 1/4
Cocconut oil, seller's tank, f.o.b. coast.....	@8 1/2
Refined in bbls., c.a.f., Chicago, nom.....	10 1/2 @10 1/2

FERTILIZERS.

Blood, unground and ground.....	\$ 5.00 @ 5.10
Hooftmeal.....	3.15 @ 3.25
White, deodorized in bbls., c.a.f. Chicago.....	@ 4.00
Ground fertilizer tankage, 6 to 9%.....	@ 3.50
Ground raw bone, per ton.....	32.00 @32.00
Ground steam bone, per ton.....	36.00 @32.00
Unground steam bone, per ton, 18% moisture.....	24.00 @25.00
Unground steam bone, per ton.....	31.00 @33.00
Unground bone tankage, per ton.....	23.00 @24.00

HORNS, HOOFS AND BONES.

No. 1 horns, 75 lb. average per ton.....	\$185.00 @200.00
No. 2 horns, 40 lb. average, per ton.....	125.00 @135.00
No. 3 horns.....	75.00 @80.00
Hoofs, black and striped.....	40.00 @50.00
Hoofs, white.....	75.00 @80.00
Round shin bones, heavies.....	90.00 @100.00
Round shin bones, lights and med.....	55.00 @65.00
Heavy fats.....	55.00 @65.00
Light fats.....	47.50 @55.00
Thigh bones, heavies.....	80.00 @100.00
Thigh bones, light and med.....	35.00 @40.00
Buttock bones.....	45.00 @60.00

Note—These quotations apply to No. 1 product, which must be assorted, free from grease spots and cracks, hard and clean, uniform as to cut and weight. Packed in double bags and cartoned lots. Quotations on unselected stock will be found in "Packinghouse By-Products Markets" reports on another page.

Retail Section

What's Wrong With Retail Meat Business?

By Jacob Herman, President Wisconsin Retail Market Men's Assn.

While discussing business conditions at our regular association meetings, and also while calling on the trade in behalf of our tallow and calfskin plant, I have been brought in touch with many discouraged marketmen, who complain of an unprofitable business.

This was caused by such reasons as unfair competitors selling their meats at unreasonably low prices, misrepresentation of the quality in meats, too many meat markets in certain localities, the chain store proposition, packers selling meats at retail, etc.

Unfair competition brings about a cheapening of merchandise, lower standards of living and is generally harmful. Much of the trouble starts when eagerness for sales causes price cutting to or below cost levels, either through no real knowledge of costs or to meet competition. The results are always the same—no profits, inferior ingredients and other equally bad features.

What Causes Unfair Competition.

It is my contention that the reason for unfair competition is that many marketmen are not familiar with their costs, overhead and selling prices of the different cuts of meat.

What our association is trying and has been trying to do at our conventions, meetings and at our school is to educate the market men by pointing out their true costs, suggesting systems and means of finding the costs of the various cuts, figuring out the percentages of their overhead and determining the selling prices which should include a profit.

All legitimate business is for profit, a money profit that we and others may live; a profit of pleasure in seeing the business live, grow and give employment to others.

No sane man will give away a dollar for ninety cents, yet that is what he is doing when he sells below cost, and gives away his time in hard work when he sells at cost.

We can well afford to spend some time at conventions in a discussion of costs in order to promote among members, and others a spirit of fair competition at just prices, truthful advertising and profitable sales. The problem that worries you today may have been solved by a fellow craftsman yesterday. The pooling of knowledge is the surest step forward to progress.

Advertise to Sell Meats.

Keep your markets neat, clean and sanitary in every respect. Advertise and display the quality of meats you handle, and make the buying public feel that they are receiving real value, as well as an essential and nutritious food for the money they are spending.

Be up on your toes at all times and make a study of human nature in your customers. Be an advocate of more courtesy, meet the trade with a smile, as courtesy and smiles pay big dividends.

"I thank you" is just an ordinary decency we owe to those who have and are helping us along the line. Kindliness is the light that is always in our power to shed upon the path of our fellows and will

not only bring you success in business but in the business of life.

People will sit up and take notice of you, if you will sit up and take notice of what makes them sit up and take notice.

Another thing that you no doubt realize by this time is the falling off in the consumption of meat products. This, with the continual addition of meat markets in communities that do not require additional markets, naturally cuts the volume of gross sales to the individual.

So-called substitutes for meats, sometimes followed with fictitious advertising, the increase of expenses, labor and equipment in your markets and the different mode of living of today, all have played a part in decreasing the volume of business in the meat industry, making competition keener and making it very essential for you to be absolutely familiar with your costs and overhead.

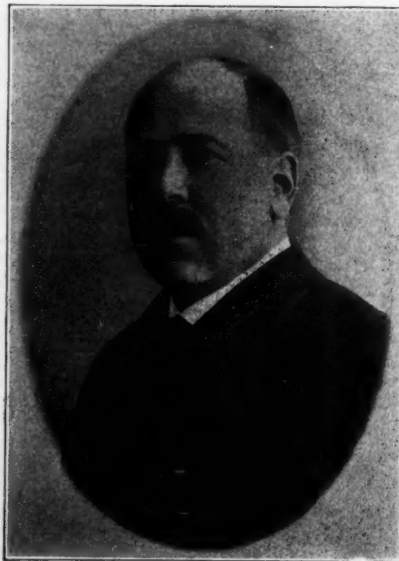
Necessities or Luxuries?

I have been advised, and have also experienced it, that people of good worldly appearance fail to pay their meat bills on due dates, although they seem to have sufficient money to buy articles of luxury. Quite a number of these luxuries are bought on the credit plan, and the payments must be made on due dates, this often times making it necessary for the market man to wait for his money.

The whole thing in this day and age ciphers down to a competitive basis between necessities and luxuries, with the luxuries having the edge at the present time.

People are eating less of the actual food values and nutritious body-building foods today than they did years ago. The public must be educated to take care of their bodies and health first, and use their surplus monies for luxuries.

This will all take time, advertising and schooling, which, although sometimes very discouraging, must be adhered to until we have achieved success. The sun will shine after every storm; there is a solution for every problem, and the soul's highest duty is to be optimistic and of good cheer.



JACOB HERMAN
President Wisconsin Retail Market Men's Association

NEWS OF THE RETAILERS.

Joseph Schuster has purchased the meat business of Everett & Streeter at Crown Point, Ind.

Wm. B. Pickard has purchased the meat business of Joseph Berkovitz at Archbald, Pa.

Schupbach and Sons have purchased the Oterson Meat Market at Sparta, Ill.

A. J. Evans has purchased the Sanitary Market at Windom, Minn., from W. W. Hall.

C. Eggleston has purchased the City Meat Market, Geuda Springs, Kans., from R. J. Sherwood.

C. W. and J. W. Trickett have purchased the City Meat Market, Bird City, Kans., from Billy Anderson.

Fuller and Nicholson have reopened their meat shop at Lordsburg, N. M.

H. Bloom will engage in the meat business at 527 Beech St., Helena, Ark.

Perry Hayes has purchased the Burgess Store and Market at Supply, Okla.

Bland Thompson will open a meat market in the Folsom store at Gordon, Nebr.

H. C. Schulke has purchased the Maner Meat Market at Hoisington, Kans.

J. A. Eye will open a meat market in connection with his general store at Iron-ton, Mo.

Frank DeNeen will open a new meat market at 2303 So. Sixth St., St. Joseph, Mo.

George Ray has purchased the Palace Market at Laurel, Nebr.

O. D. Wolson has purchased the Economy Market at Jackson, Mo.

V. H. Hines has purchased the Model Meat Market at Jackson, Miss., from R. Lee.

Clair and Ray Squires have purchased the Stirling Meat Market at Eaton Rapids, Mich.

F. E. Gearhart bought the Adel Cash Meat Market, Adel, Ia.

The Turner's Meat Market is opening for business at 829 Commercial street, Emporia, Kans.

Claude Prince has sold his meat market at Orion, Mich., to King & Sutliff.

Sam Hamilton is opening the Home Meat Market at 101 W. Carpenter street, Moberly, Mo.

The Economy Meat Market has been opened by Victor Bergwam at Grafton, N. Dak.

C. P. Wurtz sold his meat market at Darien, Wis., to Arthur Tecklow.

Ross Palmer will open a meat market at West Main and Lake Sts., Lorain, Ohio.

C. E. Barnum will open a second cash market at 1255 E. Johnson St., Madison, Wis.

The Hopewell Meat Market was recently opened at Washington, Ind.

Clark & Parker have reopened their meat shop at Storm Lake, Ia.

Owen Peaslee will engage in the meat business at 715 Laurel St., Brainerd, Minn.

J. C. Monahan has purchased the meat business of Julius Pirk at Little Falls, Minn.

A meat market has been added to Mendel Bros. grocery store at Oceanside, Cal.

Frank Lopas has purchased the Fair-weather meat and grocery business at Outlook, Cal.

Sam Neville has purchased the Clarence Saunders grocery and meat market at Meridian, Miss.

Peters & Co. have purchased the meat market and grocery business of S. S. Sidwell at Casey, Ill.

R. H. Newton and V. H. Millwee have

opened a new cash grocery and meat market on West Broadway, Anadarko, Okla.

The Young Mercantile Co. has purchased the Willige Meat Market, Heavener, Okla.

C. A. Gilman and son Lyle are about to engage in the meat business at Sedan, Kas.

The Public Markets Co. has purchased the meat market of J. W. Allen & Son, Halstead, Kas.

Cecil Bryant is making preparations to engage in the meat business at Cullison, Kas.

Jos. Chasseur will engage in the meat business at 2400 24th St., San Francisco, Cal.

T. L. O'Hara, Inc., Vancouver, Wash., has been incorporated with a capital of \$50,000. Will have meat department.

The New Century Market, Portland, Ore., has been reopened by G. R. Dumphy, at 1605 Fremont St.

A. R. Cordingly has sold his meat business at Bremerton, Wash., to Isaac Mead.

C. M. Wallace has engaged in the meat business at 1276 E. Glisan, Portland, Ore., as Laurelcrest Market.

The Northwest Meat Packing Assn., Bellingham, Wash., has been incorporated with a capital of \$30,000, by S. W. Worthen, J. G. Summerville, E. J. Sinnes and others.

The meat and grocery business owned by Chellman & Son, of Fennville, Mich., has been sold to George H. Robyler and James Hartesveld.

The Bell System Stores has opened in the meat business at Sonira, Cal.

Otto Speltelstoesser has sold his interest in the Central Market, Tonopa, Nev., to Austin Wardle.

J. S. Dillon & Son will soon open in the meat and grocery business at Hutchinson, Kas.

Jay Freeman has sold to his partner his interest in the meat and grocery business of Clugston & Freeman at Mounds, Okla. The business will be continued as C. & S. Grocery & Market.

S. E. McCullough has sold the City Market & Grocery, Grandfield, Okla., to Glenn Medlock.

Frank Thompson has purchased the meat business of R. E. and C. H. Estill, Fruitland, Ida.

John Smith has engaged in the meat business at Friday Harbor, Wash., under name of Farmers Market.

E. Earndrup will engage in business at Yoncalla, Ore., as Yoncalla Meat Market.

Grant Vess has sold his meat market at 1611 N. Ash St., Spokane, Wash., to G. H. Hepton and R. L. Irvine.

The Carstens Packing Co. has become the owner of the Midget Market, Hoquiam, Wash.

R. T. Hedden and H. M. Gutridge will open a meat market in the Skeels Bldg., Sunbury, Ohio.

Philip G. Zipf has purchased the Public Market, 417 Greenwich Ave., Greenwich, Conn.

Wm. F. Eberhardt has purchased the meat market of Grover C. Shanor, 395 Adams St., Rochester, Pa.

R. T. Cardwell has opened a meat market at Gloster, Miss.

A. J. Kraisinger has purchased the Public Market, 111 Butte Ave., Alliance, Nebr.

C. S. Wentzell is adding a meat department to his store at Biloxi, Miss.

O. S. Phillips will open a meat market and grocery store in the Killman Bldg., Camden, Ark.

A new and modern meat market has been added to the Sanford Jones Grocery on Main St., Klamath Falls, Ore., to be managed by John Dunnington.

C. E. Barnum has opened a meat market at 1255 E. Johnson St., Madison, Wis.

C. D. Miller has purchased the meat business of J. J. Whitley, 1011 Union Ave., North, Portland, Ore.

Meet the Meat Man

Here's where he tells you things that will help you to make more money.

Retailer May Well Feel Proud

He Has An Important Position To Uphold in Society

By John C. Cutting*

"Good morning, Mr. O'Toole," said Cassidy cheerily, as he swung wide the screen door of the meat market.

"The same to you, m'boy," was the indifferent greeting, "and don't let any flies in," added O'Toole.

"An' it's about time you're sprinkling moth balls on this screen door and puttin' it away," observed the packer salesman.

"That there door don't get embalmed before the first snow," said O'Toole with emphasis.

"If I were you I would not choose to freeze out my trade," said Dennis, rubbing his hands expectantly, as his eyes took in the fairly empty ice box.

He Doesn't Choose, Either!

"Well, there's one thing I don't choose to do any more—"

"And what's that?" asked the diminutive salesman.

"I don't choose to let you dictate what I shall buy and sell in this market—"

"There, there," laughed the Irishman with the order book, "what a bellyache you're after having this 'morning. I'm only trying to help you."

"And yourself, too," cut in the proprietor.

"Now, listen, you big shillaleh brandisher!" Cassidy was perspiring slightly.

"You seem to get the idea you're doing me a favor by buying my company's products. Keep this in your noodle:

"Your responsibility in serving meats to the public is the same as our responsibility."

*Director of Merchandising, Institute of American Meat Packers.



"PEPPING UP" THE RETAILER.

bility in furnishing retailers. Both of us are important cogs in the wheels of distributing food to the consumer."

The Necessaries of Life.

"You've told me that before—"

"And I'll repeat it with my dying breath," Cassidy shot back.

"Listen, Mike, you know that there are only three fundamental things in life which are absolutely necessary—food, clothing, and shelter. We could get along without automobiles; we could exist without our radios.

"But in the name of all the Irish patriots, could we do without food? Our lives depend upon it. Scientists tell us that our body consists of about twenty-six thousand billion cells. Each cell must be nourished or it dies—"

"Sure, now, Dennis, is there any need of going into figures?"

"You know what your business amounted to before 'overhead' figures were explained to you," said Cassidy, jogging O'Toole's memory.

"It's no use, Dennis. Go on with your spiel."

Retailer Should Be Proud.

"Every retail meat dealer has a right to feel proud of his position in society. Without him, certainly without the foods he sells, the millions, aristocrats and commoners together, would die. If he sells food, nourishing food, clean food, hunger-satisfying food—he is truly a servant of the Most High."

"Do you think there'll ever come a time when we won't need food?" asked O'Toole puzzled.

"No. At least, not in your lifetime," Cassidy replied. "And that reminds me, Michael, I've got some nice lambs today. I'm putting you down for six. I'm also taking the liberty of sending you a couple of boxes of loins—"

"You're always taking liberties," the proprietor cut in.

"Give me liberty or give me death," laughed the salesman, as he gave the flies a ride when he passed out.

Another story of O'Toole, the retailer, and Cassidy, the packer salesman, will appear in an early issue of THE NATIONAL PROVISIONER.

Tell This to Your Customers

Under this heading will appear information which should be of value to meat retailers in educating their customers and building up trade. Cut it out and use it.

BAKED SPARERIBS AND APPLES.

Those of your customers who like spareribs will appreciate knowing the following recipe. Just at this time of the year when the cool weather and the season for spareribs is approaching is a good time to call it to their attention.

Wipe the spareribs carefully with a cloth that has been wrung out of hot water. Arrange the meat in a roasting pan and place in a hot oven which should have the temperature lowered gradually. Baste occasionally with drippings. When the meat is well browned place apples, which have been cored, in the pan with the meat. Fill the apples with brown sugar and nut meats and bake until soft. Serve the apples in a border around the ribs.

New York Section

Among Retail Meat Dealers

The regular meeting of the South Brooklyn Branch, New York State Association of Retail Meat Dealers, was held on Tuesday evening of this week. The meeting was given over almost entirely to matters taken up by the board of directors of the State Association at a recent meeting. Among these were the vocational training courses and the Sabbath closing violations. Co-operative buying was another subject discussed, and it is being taken advantage of by the members.

Despite the inclement weather of Tuesday, the attendance at the meeting of Ye Olde New York Branch was fair. There were several demonstrations, which were followed by reports of committees. One of these was the Sabbath Closing committee which gave an outline of the work being done, and this showed good progress. Another important discussion was the "new competition," which was discussed at length and ways and means suggested to meet it.

The Queensboro Branch had a large meeting on the 13th at Butzmans Casino in Woodside, L. I. Many prominent men connected with the retail meat industry were present and spoke on instructive topics pertaining to the industry. Some retailers joined the branch and pledged themselves to bring their neighbors to the next meeting on October 27th. It was agreed to form a committee in the vicinity of Queensboro for a membership drive.

The regular meeting of the Brooklyn Branch was held on October 13th, with President Hildeman in the chair and about fifty members present. Outside of the committee reports the most interesting feature of the evening was a talk on retail bookkeeping methods by Jacob Bennett.

The "ladies' night" of the Bronx Branch will be held at Ebling's Casino on November 6. The annual banquet and ball of the Branch will be held on December 11 at the New Terrace Garden, and the committee would be glad to have representatives from the various branches attend this homelike affair.

The following is a report of the New York City Health Department of the number of pounds of meat, fish, poultry and game seized and destroyed in the City of New York during the week ending October 8, 1927: Meat—Brooklyn, 271 lbs.; Manhattan, 2,027 lbs.; The Bronx, 3 lbs.; Queens, 4 lbs.; total, 2,305 lbs. Fish—Brooklyn, 35 lbs. Poultry and game—Brooklyn, 392 lbs.; Manhattan, 340 lbs.; total, 732 lbs.

The following is a report of the New York City Health Department of the number of pounds of meat, fish, poultry and game seized and destroyed in the City of New York during the week ending October 15, 1927: Meat—Manhattan, 102 lbs. Fish—Manhattan, 3,301 lbs. Poultry and Game—Brooklyn, 1,196 lbs.; Manhattan, 231 lbs.; total, 1,427 lbs.

NEW YORK NEWS NOTES.

M. M. Lester, beef department, Swift & Co., Chicago, was in the city this week.

E. A. Cudahy, president Cudahy Packing Company, Chicago, is spending a few days in New York.

F. S. Olds, livestock agent of the Nickel Plate Railroad, Cleveland, Ohio, was in New York this week.

Ira Newman, of the United States Cold Storage Company, Chicago, was in New York during the week.

H. Elliott, Elliott and Company, Duluth, Minn., spent a few days in New York the latter part of last week.

Mrs. Otto Vogt, wife of the Bronx butchers' sign painter, celebrated her 33rd birthday on October 9th.

D. A. Wagner, of the New York office of the Cudahy Packing Company, left last Saturday on a business trip to the West.

E. M. Sturman, head of the sales department of George A. Hormel & Company, Austin, Minn., spent three days in New York this week.

R. G. Clark, head of the small stock department, Cudahy Packing Company, South Omaha, with Mrs. Clark spent the last week-end in New York.

Mrs. A. DiMatteo, corresponding secretary of the Ladies' Auxiliary, New York State Association of Retail Meat Dealers, celebrated a birthday on October 20th.

J. D. Cooney, legal department, G. A. Blair, traffic department, and H. J. Williams, provision department, Wilson and Company, Chicago, were in the city this week.

C. B. Heinemann, Chicago; H. L. Sparks, St. Louis; R. J. Colina, Omaha; C. Renard, Indianapolis, and H. T. Brown, Sioux City, all of the Kennett-Murray Livestock Buying Organization, spent some time in the East this and last week.

Mr. and Mrs. George Kramer celebrated the 29th anniversary of their wedding on October 18th. Mr. Kramer is president of the State Association of Retail Meat Dealers and Mrs. Kramer is the second vice-president of the Ladies' Auxiliary, having been its first president.

MEAT IMPORTS AT NEW YORK.

Imports of meats and meat products received at the port of New York for the week ending Oct. 15, 1927, are reported officially as follows:

Point of origin.	Commodity.	Amount.
Canada—	Quarters of beef.....	1,508
Canada—	Calf carcasses.....	70
Canada—	Dressed hogs.....	2,351
Canada—	Pork cuts.....	205,279 lbs.
Canada—	S. P. hams.....	29,115 lbs.
Canada—	Smoked pork.....	4,850 lbs.
Canada—	Calves liver.....	2,490 lbs.
Canada—	Beef cuts.....	20 lbs.
Canada—	Frozen beef tongues.....	23,903 lbs.
Canada—	Beef livers.....	47,837 lbs.
Canada—	Ox tongues.....	3,360 lbs.
Argentina—	Canned corned beef.....	18,000 lbs.
Italy—	Sausage.....	14,091 lbs.
Italy—	Dry salt beef.....	80 lbs.
Italy—	Smoked hams.....	1,102 lbs.
Italy—	Hams.....	75 lbs.
Ireland—	Smoked pork.....	2,640 lbs.
Germany—	Sausage.....	4,770 lbs.
Germany—	Smoked hams.....	99 lbs.
Germany—	Bouillon cubes.....	1,000 lbs.
Germany—	Sausage in tins.....	5,760 lbs.
Holland—	Sausage in tins.....	11,400 lbs.
Holland—	Meat products in tins.....	1,625 lbs.
Spain—	Sausage in tins.....	395 lbs.
Uruguay—	Jerked beef.....	8,989 lbs.

WHOLESALE DRESSED MEAT PRICES.

Wholesale prices of Western dressed meats were quoted by the U. S. Bureau of Agricultural Economics at Chicago and three Eastern markets on Thursday, Oct. 20, 1927, as follows:

	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
Fresh Beef:				
STEERS (Hvy. Wt. 700 lbs. up):				
Choice.....	\$22.00@24.00	\$22.00@23.50	\$23.00@25.00	\$23.00@25.00
Good.....	19.00@21.00	20.00@22.00	18.00@22.50	18.50@22.50
STEERS (Lt. & Med. Wt., 700 lbs. down):				
Choice.....	22.00@24.00	23.00@25.00	23.00@25.00
Good.....	18.00@21.00	18.00@20.00	17.50@22.00	18.50@22.50
STEERS (All Weights):				
Medium.....	14.00@17.00	16.00@18.00	14.50@18.00	15.00@18.00
Common.....	12.00@14.00	15.00@16.00	14.00@15.00	12.00@14.00
COWS:				
Good.....	14.00@15.50	15.00@16.00	14.50@16.00	14.00@15.00
Medium.....	12.00@14.00	14.00@15.00	12.00@14.00	12.00@13.50
Common.....	10.50@12.00	13.00@14.00	11.00@12.00	11.00@12.00
Fresh Veal (1):				
VEALERS:				
Choice.....	23.00@24.00	22.00@25.00	23.00@25.00
Good.....	21.00@23.00	19.00@21.00	21.00@23.00	21.00@23.00
Medium.....	19.00@21.00	17.00@19.00	19.00@21.00	19.00@21.00
Common.....	17.00@19.00	16.00@17.00	15.00@18.00	15.00@18.00
CALF CARCASSES (2):				
Choice.....	17.00@19.00	15.00@18.00	18.00@20.00
Good.....	15.00@17.00	15.00@16.00	14.00@16.00	14.00@17.00
Medium.....	13.00@15.00	13.00@15.00	13.00@14.00	12.00@14.00
Common.....	11.00@13.00	12.00@13.00	11.00@13.00	11.00@13.00
Fresh Lamb and Mutton:				
LAMB (30-42 lbs.):				
Choice.....	24.00@25.00	25.00@26.00	24.00@27.00	25.00@26.00
Good.....	22.00@24.00	24.00@25.00	23.00@26.00	24.00@25.00
LAMB (42-55 lbs.):				
Choice.....	21.00@24.00	22.00@24.00	23.00@26.00	24.00@25.00
Good.....	20.00@23.00	21.00@23.00	22.00@25.00	22.00@24.00
LAMB (All Weights):				
Medium.....	20.00@22.00	20.00@21.00	20.00@23.00	22.00@23.00
Common.....	17.00@20.00	18.00@20.00	18.00@20.00	19.00@21.00
MUTTON (Ewes):				
Good.....	12.00@14.00	12.00@14.00	10.50@13.00	12.00@14.00
Medium.....	10.00@12.00	10.00@12.00	8.50@10.50	10.00@12.00
Common.....	8.00@10.00	8.00@10.00	7.00@ 9.00	8.00@10.00
Fresh Pork Cuts:				
LOINS:				
8-10 lb. av.....	29.00@31.00	32.00@34.00	30.00@33.00	29.00@32.00
10-12 lb. av.....	27.00@29.00	31.00@33.00	29.00@32.00	28.00@30.00
12-15 lb. av.....	25.00@27.00	29.00@31.00	28.00@30.00	27.00@29.00
15-18 lb. av.....	22.00@24.00	25.00@27.00	26.00@27.00	24.00@26.00
18-22 lb. av.....	20.00@22.00	24.00@25.00	24.00@26.00	23.00@26.00
SHOULDERS:				
N. Y. Style—Skinned.....	17.00@19.00	19.00@21.00	18.00@20.00
PICNICS:				
4-6 lb. av.....	19.00@20.00	17.00@19.00	17.50@18.50
6-8 lb. av.....	18.00@19.00	15.00@17.00	16.50@18.00
BUTTS: Boston Style.....	23.00@25.00	21.00@23.00	24.00@26.00	23.00@25.00
SPARE RIBS: Half Sheets.....	16.00@18.00
TRIMMINGS:				
Regular.....	14.00@15.00
Lean.....	15.50@19.50

(1) Includes "skin on" at New York and Chicago. (2) Includes sides at Boston and Philadelphia.

ANOTHER SAUSAGE LINKER.

The manufacture of sausage has become largely a mechanical operation. For some years most of the major operations have been done by machine with one exception, the linking of the stuffed meat.

It is an axiom in industry that when the need for a mechanical device or a machine becomes urgent enough, that machine will be devised.

There has long been a need for a sausage linking machine. In the early days of the industry when labor and product were cheap, the expenditure of labor to perform the linking operation was not of much importance. However, with the advent of higher-priced labor and products and the development of machines for other sausage-making operations, the losses in linking by hand became more and more apparent. Inventive genius, therefore, turned to the development of a machine to do this work.

The skeptics said such a machine never would be built. They were wrong. Not only one sausage linker but several have been developed and placed on the market during the past few years. It is now possible, through the use of these devices, to free for other uses the labor now being used for linking purposes, and to secure a better appearing and a better standardized product at a lower cost than was possible under the cruder method.

One of these linking machines has recently been perfected by Automatic Linker, Inc., New York City, of which Henry Cohn is president and treasurer; Carl Francis, vice president, and H. Jacobson, secretary. It was placed in the plant of A. Fink & Sons, Newark, where it has operated successfully for the past 10 months.

The machine is simple in design and construction and operated from the light socket. Production is said to be 10,000 linked frankfurters per hour.

In this particular case the linked sausages, after coming from the machine, drop onto a conveyor through the use of which trimming and hanging are speeded up.

Among the advantages claimed for the device, in addition to saving labor, are that no special arrangements need to be made for its installation, it requires no skilled workers for its operation, it is cleaned easily, is fool proof, and all parts are readily accessible.

CANADIAN INSPECTED KILL.

Inspected slaughter of livestock in Canada for the first eight months of 1927, with comparisons with a similar period last year, according to official figures, was as follows:

	8 mos., 1927.	8 mos., 1926.
Cattle	404,444	406,783
Calves	316,287	265,080
Hogs	1,656,328	1,567,372
Sheep	215,499	191,537

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PACKER MEAT CLASSES START.

The fall educational course in meat packing for the New York section got under way at Columbia University, New York City, this week. Some thirty students enrolled at the first of the lectures in the course "The Merchandising of Packinghouse Products," which was given Tuesday evening.

Wm. A. Johns of Swift and Company, assisted by Pendleton Dudley, Eastern Director of the Institute of American Meat Packers, gave the first of the lectures. T. E. Ray of Swift & Co., New York, and B. F. Wright, Swift & Co., Omaha, speaking from their merchandising experience, made helpful contributions during the evening.

The course will consist of 20 lectures on the subject of merchandising. Well-known packer executives, who understand and practice the principles of successful selling methods, will handle the lectures. Among these are Frank M. Firor, Adolph Gobel, George Edwards, Swift & Co.; Albert T. Rohe, Rohe & Brother; Walter Blumenthal, United Dressed Beef Co.; Arthur S. Davis, Otto Stahl, Inc.

The lectures will be held every Tuesday

BELL'S

Patent Parchment
Lined

**SAUSAGE
BAGS**

and

**SAUSAGE
SEASONINGS**

Write for Samples
and Prices

The Wm. G. Bell Co.

189 State St.

Boston, Mass.



Butchers who do not make their own pork sausage can obtain a kind that will be most acceptable to their customers by writing to

Jones Dairy Farm

Fort Atkinson, Wis.

41st Season

P. W. Jones, Pres.

evening, starting at 6 o'clock, at Fayerweather Hall, Columbia University.

NEW YORK MEAT SUPPLIES.

Receipts of western dressed meats and local slaughters under federal inspection at New York City, N. Y., are officially reported for the week ending Oct. 15, 1927, with comparisons, as follows:

	Week ending Oct. 15.	Prev. week.	Cor. week 1926.
Western dressed meats:			
Steers, carcasses	8,234½	7,751½	8,443½
Cows, carcasses	518	556½	748
Bulls, carcasses	70	187	112
Veals, carcasses	11,336	8,369	12,899
Lambs, carcasses	27,677	28,127	28,118
Mutton, carcasses	5,024	3,558	6,600
Beef, cuts, lbs.	360,264	304,206	540,325
Pork, cuts, lbs.	920,084	865,994	896,586
Local slaughters:			
Cattle	8,244	9,488	10,756
Calves	13,422	15,196	13,536
Hogs	51,050	39,644	51,325
Sheep	51,470	50,162	55,405

In Spices, too, the Best is the Cheapest

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Importers

SPICES

Grinders

Butchers Mills Brand

43 years reputation among packers for quality

NEW YORK MARKET PRICES

LIVE CATTLE.

Steers, prime, 100 lbs.	\$13.75@14.00
Cows, medium	5.00@ 6.50
Bulls, light to medium.	5.00@ 6.00

LIVE CALVES.

Calves, prime, 100 lbs.	\$18.00@18.50
Calves, common to medium, per 100 lbs.	13.50@16.00

LIVE SHEEP AND LAMBS.

Lambs, prime, 100 lbs.	\$14.75@15.25
Sheep, 100 lbs.	2.00@ 7.00

LIVE HOGS.

Hogs, heavy	@12.60
Hogs, medium	13.00@13.25
Hogs, 120 lbs.	@12.30
Roughs	9.75@10.00
Good Roughs	10.00@10.25

DRESSED HOGS.

Hogs, heavy	@18.25
Hogs, 180 lbs.	@18.75
Hogs, 160 lbs.	@19.00
Pigs, 80 lbs.	@19.75
Pigs, under 140 lbs.	@19.25

DRESSED BEEF.

CITY DRESSED.

Choice, native heavy	.24 @25
Choice, native light.	.25 @26
Native, common to fair.	.21 @24

WESTERN DRESSED BEEF.

Native steers, 600@800 lbs.	.22 @23
Native choice yearlings, 400@600 lbs.	.24 @25
Western steers, 600@800 lbs.	.17 @19
Texas steers, 400@600 lbs.	.15 @17
Good to choice helpers.	.21 @22
Good to choice cows.	.15 @16
Common to fair cows.	.12 @13
Fresh bologna bulls.	@12ap

BEEF CUTS.

	Western.	City.
No. 1 ribs.	.24 @25	31 @34
No. 2 ribs.	.21 @23	28 @30
No. 3 ribs.	.18 @24	24 @27
No. 1 loins.	.29 @32	40 @44
No. 2 loins.	.28 @29	34 @38
No. 3 loins.	.22 @24	30 @33
No. 1 hinds and ribs.	.26 @28	29 @33
No. 2 hinds and ribs.	.24 @25	25 @28
No. 3 hinds and ribs.	.21 @22	20 @24
No. 1 rounds.	.19 @20	19 @20
No. 2 rounds.	@18	@18
No. 3 rounds.	@17	@17
No. 1 chucks.	.17 @18	18 @20
No. 2 chucks.	.14 @15	16 @17
No. 3 chucks.	.12 @14	14 @15
Bolognas	@ 6	13 @14
Rolls, reg., 6@8 lbs. avg.	.22 @23	22 @23
Rolls, reg., 4@6 lbs. avg.	.17 @18	17 @18
Tenderloins, 4@6 lbs. avg.	.00	@70
Tenderloins, 6@8 lbs. avg.	.00	@90
Shoulder clods.	.10	@11

DRESSED CALVES.

Prime	.26 @27
Choice	.22 @25
Good	.20 @21
Medium	.18 @19

DRESSED SHEEP AND LAMBS.

Lambs, choice spring.	.26 @27
Good lambs	.25 @26
Lambs, poor grade.	.22 @23
Sheep, choice	.16 @17
Sheep, medium to good.	.14 @15
Sheep, culls.	.11 @12

SMOKED MEATS.

Hams, 8@10 lbs., avg.	.21@22½
Hams, 10@12 lbs. avg.	.21 @22
Hams, 12@14 lbs. avg.	.20½@21½
Picnics, 4@6 lbs. avg.	.17 @17½
Picnics, 6@8 lbs. avg.	.16 @17
Rollettes, 6@8 lbs. avg.	.16 @17
Beef tongue, light.	.24 @26
Beef tongue, heavy.	.26 @28
Bacon, boneless, Western.	.27 @28
Bacon, boneless, city.	.22 @23
Pickled bellies, 8@10 lbs. avg.	.18½@19

FRESH PORK CUTS.

Pork loins, fresh, Western, 10@12 lbs. avg.	31 @32
Pork tenderloins, fresh.	.55 @60
Pork tenderloins, frozen.	.40 @45
Shoulders, city, 10@12 lbs. avg.	.21 @21
Shoulders, Western, 10@12 lbs. avg.	.21 @21
Butts, boneless, Western.	.26 @27
Butts, regular, Western.	.24 @25
Hams, Western, fresh, 10@12 lbs. avg.	.21 @22
Hams, city, fresh, 6@10 lbs. avg.	.24 @25
Picnic hams, Western, fresh, 6@8 lbs. avg.	.16 @17
Pork trimmings, extra lean.	.20 @21
Pork trimmings, regular 50% lean.	.16 @17
Spare ribs, fresh.	.16 @17

BONES, HOOFS AND HORNS.

Round shin bones, avg. 48 to 50 lbs. per 100 pcs.	95.00@100.00
Flat shin bones, avg. 40 to 45 lbs., per 100 pcs.	@ 75.00
Black hooft, per ton.	45.00@ 50.00
Striped hooft, per ton.	45.00@ 50.00
White hooft, per ton.	@ 85.00
Thigh bones, avg. 85 to 90 lbs., per 100 pieces	@100.00
Horns, avg. 7¼ oz. and over, No. 1s.	300.00@325.00
Horns, avg. 7¼ oz. and over, No. 2s.	250.00@275.00
Horns, avg. 7¼ oz. and over, No. 3s.	200.00@225.00

FANCY MEATS.

Fresh steer tongues, untrimmed.	@25c	a pound
Fresh steer tongues, l. c. trim'd.	@38c	a pound
Sweetbreads, beef	@65c	a pound
Sweetbreads, veal	@1.00	a pair
Beef kidneys	@15c	a pound
Mutton kidneys	@ 8c	each
Livers, beef.	@25c	a pound
Oxtails	@16c	a pound
Beef hanging tenders.	@24c	a pound
Lamb fries	@10c	a pair

BUTCHERS' FAT.

Shop fat	@ 2½
Breast fat	@ 4½
Edible suet	@ 6
Cond. suet	@ 4½
Bones	@20

SPICES.

	Whole.	Ground.
Allspice	19	22
Cinnamon	16	19
Cloves	21	26
Coriander	10	13
Ginger		16
Mace	1.08	1.18
Nutmeg		45
Pepper, black	30	44
Pepper, Cayenne	41	45
Pepper, red.		40
Pepper, white	57	62

GREEN CALFSKINS.

	5-9 9¼-12½	12½-14	14-18	18 up
Prime No. 1 Veals.	.22	2.60	3.05	3.25
Prime No. 2 Veals.	.20	2.40	2.80	3.00
Buttermilk No. 1.	.19	2.25	2.70	2.90
Buttermilk No. 2.	.17	2.05	2.45	2.65
Branded Gruby.	.11	1.40	1.75	1.95
Number 3.				2.40

CURING MATERIALS.

In lots of less than 25 bbls.	Bbls. per lb.	Dbl. Bags
Double refined saltpetre, granulated.	6c	5½c
Double refined saltpetre, small crystal.	7½c	7½c
Double refined large crystal saltpetre.	8½c	8½c
Double refined nitrate soda, granulated.	4c	3½c
In 25 barrel lots:		
Double refined saltpetre, granulated.	5½c	5½c
Double refined saltpetre, small crystal.	7½c	7½c
Double refined saltpetre, large crystal.	8½c	8c
Double refined nitrate soda, granulated.	3½c	3½c

DRESSED POULTRY.

FRESH KILLED.

Fowls—fresh—dry packed—12 to box—fair to good:	
Western, 60 to 65 lbs. to dozen, lb.	.28 @31
Western, 48 to 54 lbs. to dozen, lb.	.26 @28
Western, 43 to 47 lbs. to dozen, lb.	.24 @26
Western, 36 to 42 lbs. to dozen, lb.	.22 @24
Western, 30 to 35 lbs. to dozen, lb.	.20 @22
Fowls—fresh—dry pkd.—prime to fry.—12 to box:	
Western, 60 to 65 lbs. to dozen, lb.	.32 @32
Western, 48 to 54 lbs. to dozen, lb.	.29 @30

Western, 43 to 47 lbs. to dozen, lb.	.27 @28
Western, 36 to 42 lbs. to dozen, lb.	@25
Western, 30 to 35 lbs. to dozen, lb.	@23
Fowls—frozen—dry packed—fair to good—12 to box:	
Western, 60 to 65 lbs., lb.	.27 @30
Western, 55 to 59 lbs., lb.	.27 @29
Western, 43 to 47 lbs., lb.	.23 @25
Western, 30 to 35 lbs., lb.	.19 @21

Ducks—	
Long Island, prime.	@23
Squabs—	
White, 11 to 12 lbs. to dozen, per lb.	@65
Prime, dark, per dozen.	1.75@2.75

LIVE POULTRY.

Fowls, colored, per lb., via express.	.26 @30
Geese, swan, via express.	@12
Turkeys	@30
Pigeons, per pair, via freight.	@25
Guineas, per pair, via freight or express.	@80

BUTTER.

Creamery, extras (92 score)	@48½
Creamery, firsts (90 to 91 score)	.45 @47½
Creamery, seconds	.40 @41
Creamery, lower grades.	.39 @39½

EGGS.

Extras, gathered	.50 @53
Extra firsts	.45 @48
Firsts	.35 @43
Checks	.23 @26

FERTILIZER MATERIALS.

BASIS NEW YORK DELIVERY.

Ammoniates.

Ammonium sulphate, bulk, delivered per 100 lbs.	@2.40
Ammonium sulphate, double bags, per 100 lbs. f.a.s. New York.	@2.45
Blood, dried, 15-16% per unit.	@4.00
Fish scrap, dried 11% ammonia, 10% B. P. L. f.o.b. fish factory.	5.50@ 10c
Fish guano, foreign 13@14% ammonia, 10% B. P. L.	4.40@ 10c
Fish scrap, acidulated, 8% ammonia, 3% A. P. A. f.o.b. fish factory.	3.85@ 50c
Soda Nitrate, in bags, 100 lbs. spot.	@ 2.40
Tankage, ground 10% ammonia, 15% B. P. L. bulk.	4.75@ 10c
Tankage, unground, 9@10% ammonia.	4.25@ 10c

Phosphates.

Bone meal, steamed, 3 and 50 bags, per ton	@32.00
Bone meal, raw 4½ and 50 bags, per ton	@38.00
Acid phosphate, bulk, f.o.b. Baltimore, per ton. 16% flat.	@ 9.00
Potash.	
Manure salt, 20% bulk, per ton.	@11.70
Kainit, 12.4% bulk, per ton.	@ 9.00
Muriate in bags, basis 80%, per ton.	@34.50
Sulphate in bags, basis 90%, per ton.	@44.50

Beef.

Cracklings, 50% unground.	@ 1.25
Cracklings, 60% unground.	@ 1.35

Meat Scraps, Ground.

50%	@75.00
55%	@80.00

BUTTER AT FOUR MARKETS.

Wholesale prices of 92 score butter at Chicago, New York, Boston and Philadelphia for the week ending Oct. 13, 1927:

	Oct.	7	8	10	11	12	13
Chicago	.46	45½	45½	45½	Holiday	44½	44½
New York	.49	49	48	48	Holiday	47½	47½
Boston	.48	48	48	48	Holiday	47½	47½
Philadelphia	.50	50	49	49	Holiday	48½	48½

Wholesale prices of carlots—fresh centralized butter—90 score at Chicago.

43½ 43½ 43½ 43½ Holiday 43½

Receipts of butter by cities (tubs).

	This week.	Last week.	Last year.	Since Jan. 1—1927.
Chicago	27,486	26,358	29,655	2,671,624
New York	48,554	51,670	41,496	3,008,292
Boston	8,014	14,701	11,837	1,055,056
Philadelphia	12,809	10,632	15,079	900,680
Total	96,663	103,361	98,067	7,635,652

Cold storage movement (lbs.).

	In Oct. 13.	Out Oct. 13.	On hand Oct. 14.	Same week-day last year.
Chicago	8,611	137,438	25,266,608	27,945,481
New York	265,268	262,824	21,080,912	17,018,681
Boston	29,858	137,784	11,887,774	11,987,361
Philadelphia	9,960	45,890	4,775,768	4,268,494
Total	313,777	583,886	63,014,063	63,119,967

28
25
23
box:
20
29
25
21

25
65
2.71

30
12
30
25
80

48 1/2
47 1/2
41
39 1/2

53
46
43
26

2.40
2.45
4.00

10c
10c

50c
2.40
10c
10c

2.00
18.00
9.00

1.70
9.00
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4.50

25
35

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076
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431
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